

# bon appétit



**The  
Travel  
Issue**

WILL  
**FLY**  
FOR  
**FOOD!**



**FEATURING**

**The Restaurant  
at the Top  
of the World**

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**Cooking School  
for the Pros**

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**The Best Pasta  
in Rome**

P. 112

**Getting Tipsy  
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P. 136

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THE TRAVEL ISSUE

# may

FEATURE

101-151

## WILL FLY FOR FOOD

### *29 Reasons to Pack Your Bags and Eat the World*

➔ The food (and gardening!) lover's **hotel of the year**...All the world's a **sandwich**...An ode to the **disposable camera**...Swoon-worthy rental **kitchens**...The ultimate **motorbike honeymoon**...Thailand's best **street snacks**...  
Detroit's **locavore diner**...Shop the **global supermarket**...Quit your job and travel!...**Breakfast**: the most important meal of your trip...Ben Schott's **Travel Etiquette**...**Charcuterie** at 4,770 feet...Ancient, modern **Istanbul**...Peru's best **ceviche** (at home!)...**Extreme foraging** in New Zealand...India's **tastiest chai** is in Soho...  
Water bottle as lifesaver...Daniel Berlin is **Europe's next big thing**...The Foodist drinks **Tokyo**...Eat **Rome** like a local...**Packing tips** from Hugh Acheson...Relive the golden age of **rail travel**...**Instagram** your cake and remember it, too...**Cooking classes** in County Cork...Go global in the **ATL**...The new **Australian pantry**...  
**Beach-blanket dream** in Italy...**Michael Chabon** in Morocco...**Bakery bliss** in (the other) Portland

At Babylonstoren hotel in South Africa, lunch is just around the bend.

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PHOTOGRAPH BY MICHAEL GRAYDON + NIKOLE HERRIOTT

j'adore  
Dior



## may

Primed  
for sweets at  
Tandem Coffee  
+ Bakery.  
P. 146

HOUSE AMERICAN CHEZ  
BACON OR NOT!

5/8/16

CAKE PUMPKIN PECAN  
CHOCOLATE MALT  
PISTACHIO  
COCONUT TEA CAKE

GRANOLA GRA  
and

PIE APPLE  
MAPLE-BROWN  
FRUIT  
BERRY  
CREAM  
UTCI

SCHNITZEL  
CHICKEN CUT  
PRICOT  
HORSE RADISH  
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(and cook it, too).

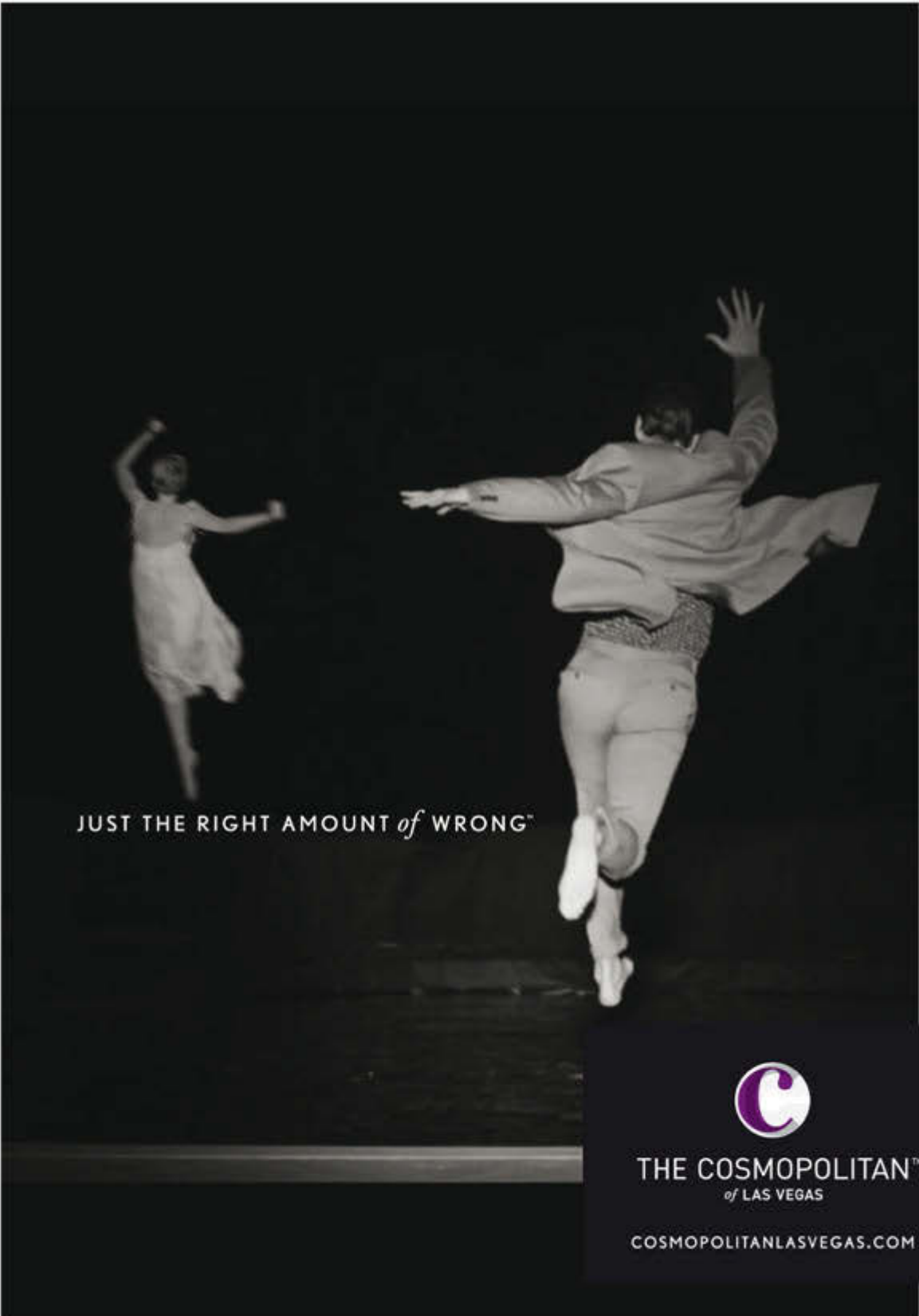
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things in **Andrew  
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THE TRAVEL ISSUE

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#### ON THE COVER

Our stunning cover shot by Eric Wolfinger is from the upcoming book *Olympia Provisions: Cured Meats and Tales from an American Charcuterie*, published this fall by Ten Speed Press. Illustrations by Oscar Bolton Green.

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Kate Winslet

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"If I can get my act together, I pack steamed sweet potatoes and sautéed kale with yogurt, lemon, and chile flakes. It's nourishing, filling, and makes other passengers jealous."  
—C.L.M.

"Two words: Sriracha2Go keychain. Spice up any bland meal in coach—and it's TSA approved."  
—S.S.

"Let Mr & Mrs T's Bloody Mary Mix be your copilot."  
—A.H.

"Instead of overpaying for snacks, spoon a tablespoon of miso into a thermos, ask for hot water, and have soup instead."  
—R.B.

WHAT'S YOUR  
NO. 1 RULE FOR  
IN-FLIGHT EATING?



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# editor's letter

## OUT OF THE OFFICE

► Sometimes when I walk around the *Bon Appétit* floor, I can't help but ask myself, Where is everyone?

And then I remember the string of e-mails I received earlier in the week, each subject-lined "OOO"—*Bon App* shorthand for "out of the office."

You see, we're a traveling bunch here. Sometimes it's for work, sometimes fun, usually a little of both.

Could be a weekend trip to L.A., ham-and-egged together with a cheap flight out on Friday and a red-eye back Sunday night, with an over-the-top amount of fish tacos and cans of Tecate in between. Or maybe it's to the heart of the Rocky Mountains for an epic barbecue photo shoot with real ranch hands and biblical thunder clouds rolling in. (Sorry, getting ahead of myself—that insanely gorgeous story is in *next* month's issue.)

But the one thing that ties all these trips together, besides good eating and drinking, is sharing. We always help each other out—a spirit that infuses this issue's special 51-page "Will Fly for Food" portfolio.

If I'm going to Paris, for instance, I know I'll get a quick reply from executive editor Christine Muhlke, our resident Francophile, who can always point me in the direction of the latest and best in that magical city. And if a friend is off to Tokyo, I can patch him or her through to restaurant editor Andrew Knowlton, who recently rampaged through the city's smoky, tasty, beer-fueled izakayas (page 136). Oh, and the best fish tacos in SoCal? That would be Angeleno and senior food editor Alison Roman (see how the Instagram star now documents every last bite on page 108).

Our staff is so travel-obsessed that Ashlea Halpern left her gig as special projects editor this past October to spend a year eating and drinking her way through Asia with just a daypack and her boyfriend in tow (page 143).

I'm not claiming that *Bon App* editors are necessarily travel "experts" or "aficionados," but I will say that I'm constantly inspired by their desire to hit the road and spread the word, whether via their iPhones or in e-mails to one another. So take a page from them: Get out there and travel. Go anywhere you want, and do anything you want. Just make sure you pass it on. ■



ADAM RAPOPORT  
EDITOR IN CHIEF

We consider  
this fish-taco  
research.

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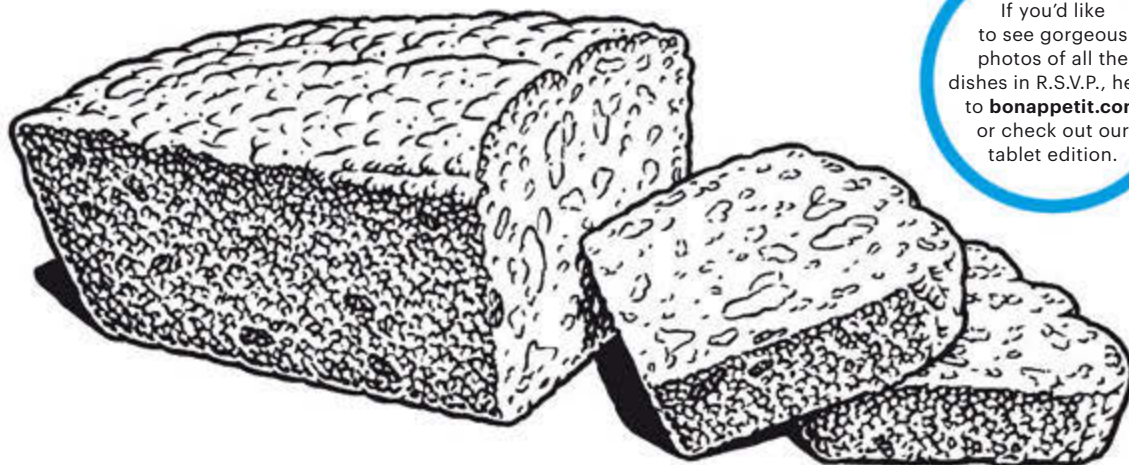
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**DEAR BON APPÉTIT,** I WANTED TO TELL YOU ABOUT THE CARROT-CAKE LOAF FROM **BREADS BAKERY** IN NEW YORK. IT'S RICH, IT'S MOIST, AND IT WOULD CHANGE MY LIFE IF I COULD BAKE IT FOR MY FRIENDS.

—JEFF CAIN, Brooklyn

## CARROT-WALNUT LOAF CAKE

**MAKES ONE 9X5" LOAF** *If you only have an 8½x4½" pan, there's no need to go out and get a new one. Simply hold back about 1½ cups batter for later—it makes a mean waffle!*

1 cup vegetable oil, plus more  
1½ cups plus 1 Tbsp. all-purpose flour;  
plus more

1½ tsp. baking powder  
1½ tsp. ground cinnamon  
½ tsp. kosher salt  
½ cup golden raisins  
½ cup walnuts, coarsely chopped  
3 large eggs  
1 cup granulated sugar  
2 tsp. vanilla extract  
8 oz. carrots, coarsely grated  
(about 2 cups)  
2 tsp. light brown sugar

Preheat oven to 350°. Lightly oil and flour a 9x5" loaf pan. Whisk baking powder, cinnamon, salt, and 1½ cups flour in a small bowl. Toss raisins, walnuts, and remaining 1 Tbsp. flour in another bowl.

Using an electric mixer on medium-high speed, beat eggs and granulated sugar in a medium bowl until light and fluffy, about 4 minutes. With mixer running, gradually drizzle in 1 cup oil, then add vanilla. Fold in dry ingredients, raisin mixture, and carrots; scrape batter into prepared pan. Sprinkle with brown sugar.

Bake cake until a tester inserted into the center comes out clean, 65–75 minutes. Let cool slightly in pan, then turn out onto a wire rack to cool completely.

**DO AHEAD:** Bake up to 2 days ahead. Store wrapped at room temperature.



## The Brooks Headley Fan Club

The Del Posto pastry chef embraced dietary restrictions in his Back of House column in our February issue, garnering him more than a few groupies. Here's a sampling of the fan mail:

"[This article] struck such a delicate chord for me that I **cried**. What a treasure the patrons of Del Posto must experience, knowing that they are safe and also no burden at all."

"Who wouldn't become **loyal to a restaurant** team taking such care with their patrons?"

"I can't thank you enough for printing this article. I view cooking for my children, who have food allergies, as a creative challenge, but **to hear a chef share that sentiment made my heart sing.**"

"It is stressful for allergy sufferers to eat in a restaurant. **Brooks, your dedication to offer your allergic customers a wonderful meal is admirable!**"



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**NEW YORK**

## DEAR BON APPÉTIT,

FIRST, I LOVE YOU. I SQUEAL WHEN I SEE YOU IN THE MAILBOX. SECOND, I HAD THE GREEN GODDESS COCKTAIL AT **A.O.C.** IN L.A. AND NEED THE RECIPE SO I CAN MAKE IT AT HOME.

—**JOELLE MAY**, Los Angeles

## GREEN GODDESS COCKTAIL

**MAKES 4** No need to buy preflavored vodka; we got great results making our own. For more tea-infused booze ideas, turn to Prep School on page 160.

- 8 oz. vodka
- 1 tsp. or 1 bag green tea
- ½ cup sugar
- 2 cups (packed) baby arugula
- 1 English hothouse cucumber
- 1 jalapeño, quartered, seeded
- 4 oz. fresh lemon juice
- Mint sprigs (for serving)

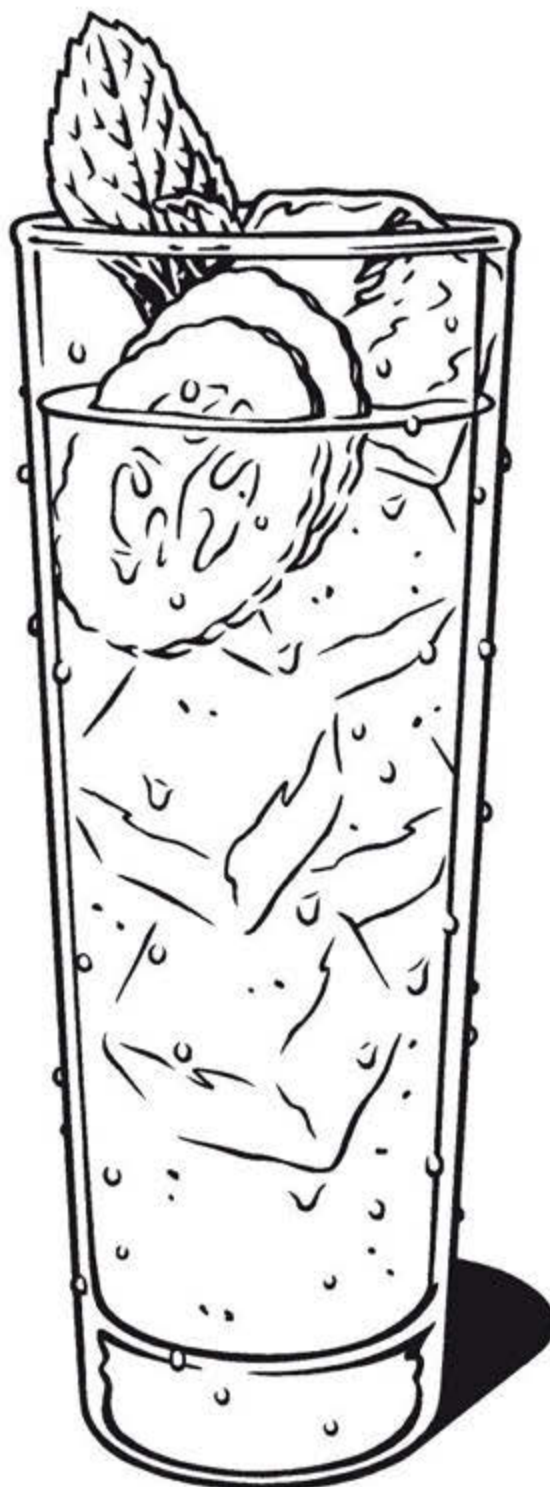
Combine vodka and tea in a jar. Cover and let infuse 8 hours. Strain through a fine-mesh sieve into a small bowl; discard solids. Cover and chill.

Bring sugar and ½ cup water to a boil in a small saucepan, stirring to dissolve sugar. Remove from heat, add arugula, and stir until wilted. Cover and let syrup steep 5 minutes, then strain into a small bowl; discard solids. Cover and chill arugula syrup until cold, at least 1 hour.

Cut 12 thin slices from cucumber; set aside.

For each cocktail, finely grate one-fourth of remaining cucumber directly into a cocktail shaker. Add a piece of jalapeño and muddle until chile is broken into small pieces. Add 2 oz. green-tea vodka, 1 oz. arugula syrup, and 1 oz. lemon juice to shaker. Fill with ice and shake vigorously until outside of shaker is frosty, about 30 seconds. Strain cocktail into a Collins glass filled with ice and garnish with mint and 3 reserved cucumber slices.

**DO AHEAD:** Vodka can be infused 1 month ahead; keep chilled. Arugula syrup can be made 3 days ahead; keep chilled.



## Paging Orville Redenbacher...

There's a popular new bar food in town, at least judging by the number of requests for cheffed-out popcorn flooding the R.S.V.P. inbox. Here, **four ideas for dressing up your movie snacks**, as requested by you.

### The Gin Joint, Charleston, SC

- Molasses
  - + Lime juice
  - + Fish sauce
  - + Pickled Thai chiles
  - + Chopped peanuts
- KATIE HORST**, Harrisburg, PA

### A-Frame, Los Angeles

- Furikake (Japanese seasoning)
  - + Corn Pops
  - + Cayenne pepper
  - + Dried pineapple
  - + Chopped bacon
- JOHN SCIARRINO**, NYC

### Hunt + Alpine Club, Portland, ME

- Green chili powder
  - + Butter
  - + Grated Parmesan
- SCOTT DESIMON**, BA deputy editor

### Rhubarb, Asheville, NC

- Caramel
  - + White benne and black sesame seeds
  - + Sesame oil
- EMMA JANASKIE**, Coral Springs, FL



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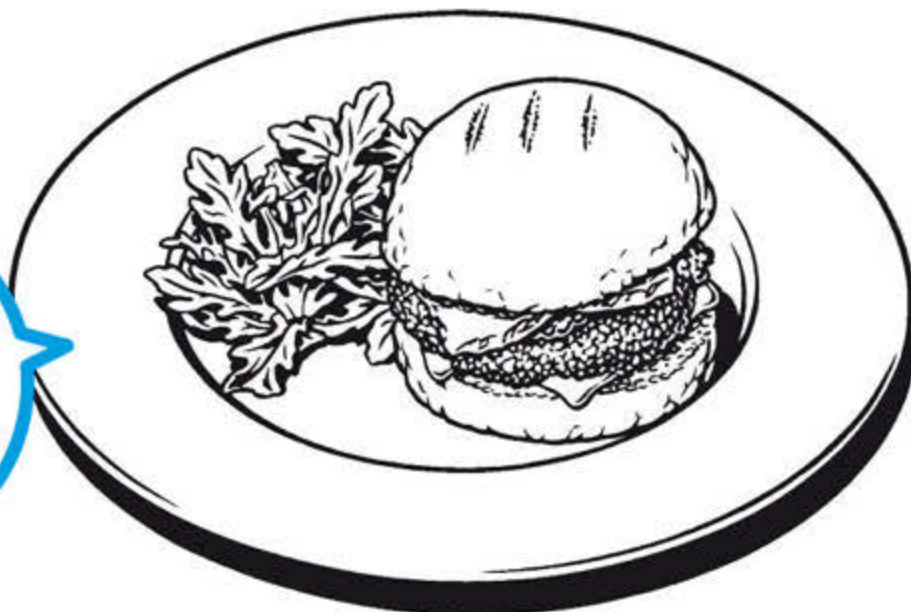
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## THE CHEF SAYS:

"If you can, grind the lamb yourself, or ask your butcher to grind it fresh. But even if you're using preground meat, mixing bacon into the patty keeps it good and juicy."

**JENNIFER JASINSKI,**  
chef-owner, *Rioja*



DEAR **BON APPÉTIT**, I WOULD LOVE TO HAVE THE RECIPE FOR THE LAMB BURGER FROM **RIOJA** IN DENVER—THE BEST I'VE EVER HAD!

—**JAMIE REILLY**, *Denver*

## LAMB-BACON BURGERS WITH SPICY AIOLI

**MAKES 4** At *Rioja*, half of the bacon is replaced with ground fatback, a step that makes this excellent burger even better.

### AIOLI

- 1 large egg yolk\*
- 2 tsp. Dijon mustard
- ½ cup vegetable oil
- 1 canned chipotle chile in adobo, finely chopped
- 1 garlic clove, finely grated
- 2 tsp. finely grated lemon zest
- 1 Tbsp. fresh lemon juice
- Kosher salt

### ASSEMBLY

- 4 plum tomatoes, cored, halved lengthwise
- 1 Tbsp. thyme leaves
- 1 Tbsp. plus 2 tsp. olive oil

- 1½ tsp. kosher salt, plus more
- Freshly ground black pepper
- ½ lb. thick-cut bacon, cut into pieces
- 1 lb. ground lamb, preferably from the shoulder
- 3 Tbsp. finely chopped fresh oregano
- 3 Tbsp. finely chopped fresh sage
- 4 brioche buns, toasted
- ½ lb. fresh mozzarella, thinly sliced
- 3 cups baby arugula
- 1 tsp. Sherry vinegar or red wine vinegar

**AIOLI** Whisk egg yolk and mustard in a medium bowl to combine. Whisking constantly, gradually drizzle in oil, drop by drop at first; keep going until aioli is thickened and smooth. Whisk in chipotle, garlic, lemon zest, and lemon juice; season with salt. Cover and chill.

**DO AHEAD:** Aioli can be made 1 day ahead. Keep chilled.

**ASSEMBLY** Preheat oven to 225°. Toss tomatoes, thyme, and 1 Tbsp. oil on a baking sheet; season with salt and pepper. Arrange tomatoes cut side down and roast until skin is slightly browned and beginning to separate from flesh, 75–85 minutes. Let cool, then slip off skins.

While tomatoes are roasting, freeze bacon until almost frozen through, about 40 minutes (this will help it chop cleanly in the food processor). Pulse bacon in a food processor, scraping down sides of bowl as needed, until very finely chopped, about 1 minute.

Transfer bacon to a medium bowl and gently mix in ground lamb, oregano, sage, and 1½ tsp. salt just to combine. Divide meat into 4 equal portions and gently shape into ¾"-thick patties.

Heat a grill pan or a cast-iron skillet over medium-high. Cook patties until lightly charred and medium-rare, about 2 minutes per side. Generously spread buns with aioli and build burgers with patties, roasted tomatoes, and mozzarella.

Toss arugula in another medium bowl with vinegar and remaining 2 tsp. oil; season with salt and pepper.

Serve burgers with arugula alongside.

## Ask the Farmer

In the February table of contents, we showed a photograph of **pineapple guavas**, which looked like unripe blueberries. This led a few readers to ask: What are pineapple guavas? The owner of Shed in Healdsburg, CA, where the photo was taken, responds:



"Pineapple guavas are not really guavas at all. **They're small fruits native to Brazil, with olive-green skin, slightly gritty flesh, and a tart and floral taste.** At Shed we purée them to make shrubs, but you can peel them with a paring knife and use them for fruit salads, or scoop out the pulp with a spoon and mix it into quick breads. Find them in California farmers' markets in the fall."

—**CINDY DANIEL**, owner and farmer, *Shed*, Healdsburg, CA

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MAY 2015

# Starters

WHERE GREAT TASTE BEGINS

**Cook  
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Pro**

1 of 2

**BOOT  
CAMP**

What can you learn from a real live Italian chef? A lot, when it's **Paolo Dorigato**, the charmer behind Dolce Italian in Miami. The *Best New Restaurant* winner takes us to school

by AMIEL STANEK

If you think these tomato cores are about to end up in a compost pile, Dorigato has a thing or two to teach you.



Cook Like a Pro

2 of 2

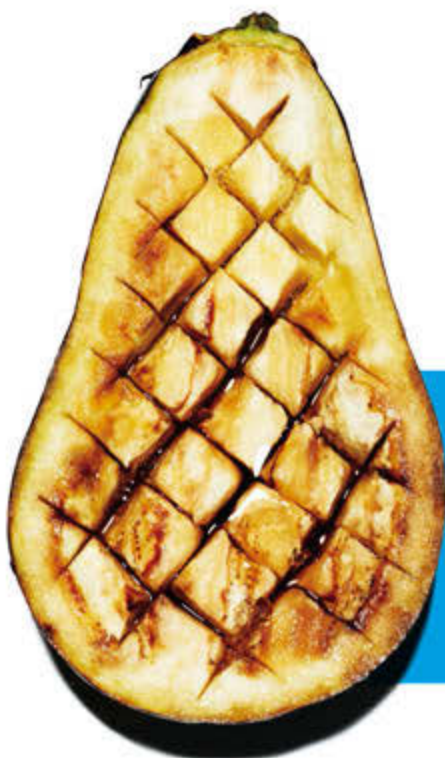


Save your stalks and stems!

**"THERE'S BETTER ITALIAN FOOD IN AMERICA NOW THAN THERE IS IN ITALY."**

Bold words coming from a born-and-raised Italian like Paolo Dorigato, the force behind Miami's Dolce Italian.

Sure, the chef's menus draw upon the simple, deeply satisfying staples of his grandmother's kitchen in Trento—think sun-drenched heirloom tomatoes with warm, creamy, made-to-order mozzarella. But Dorigato feels his food owes just as much to his adopted homeland and the "perfect seasonal ingredients" that are available in this farm-to-table-obsessed country. Marrying Old World technique and top-quality product from new-school farmers and artisans is the (not-so) secret to his personal yet familiar food. Here are Dorigato's tips and tricks for how to make the most of our domestic bounty—the way they would in the Old Country.



**2 Stock Secret**

As the Italians say, *Tutto fa brodo* ("Everything makes stock").

Vegetable scraps—onion peels, carrot tops, and the like—belong in your stockpot, not the disposal. Want a deep-tasting, caramel-colored stock?

Blacken the cut sides of a halved skin-on onion in a dry cast-iron pan, and add that to your pot, too.

### 1 Cold Cheese? Please.

Mozzarella should never be served fridge-cold. "Ideally it should be enjoyed a few hours after making—never refrigerated," Dorigato says. But if you can't get your hands on made-that-day stuff, **take your mozz out of the fridge three to four hours before serving.**

**3**

### Go Green

Dorigato insists on "reviving" green vegetables—snow peas, string beans, broccolini, fava beans—in ice water for 20 minutes before they get the standard blanch-and-shock treatment. He swears that this helps to maintain the vegetables' bright-green color and utmost crunchiness through cooking and serving.

**4**

### Core Beliefs

*Pomodoro* sauce must run through Dorigato's veins. He believes that tomatoes must be blanched, peeled, and cored before being stewed to pasta-worthy perfection. But **don't throw out those cores!** He adds a few (stemmed and chopped) to the sauce at the end of cooking "for freshness and acidity."

**5**

### Pesto, Change-o

Sure, we're all familiar with the herb/cheese/nut/oil goodness that is pesto, but **Dorigato's sauce has a secret ingredient: butter.** The chef throws a small cube into the food processor while blending: "It completely coats the puréed herbs and prevents oxidation, keeping the pesto vivid green longer."

### 6 H2NO

Small eggplants are Dorigato's favorites when it comes to flavor. "Stay away from large eggplants—they are full of water, and their flavor is diluted," he warns. But if you are stuck with big ones, cut them in half, score and salt the flesh, and let them rest overnight in the fridge to draw out excess water.

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The **BA** Q&A

11

QUESTIONS  
FOR

## Anthony Anderson

The *Black-ish* star on his favorite meal abroad, a room-service surprise, and culinary school aspirations

Hear that?  
Anderson's  
crazy for  
cantaloupe  
juice.

### THE VITALS

**Age** 44

**Hometown**  
Los Angeles

**Room-service  
standbys**  
Caesar salad  
and pan-roasted  
salmon

**In-flight drink**  
Ice water or  
Fresca

**Still getting  
the hang of**  
The wok

**Trendy food  
he won't touch**  
Sea urchin

**So, is it true you want to attend culinary school someday?** "It is. [Cooking] has always been a passion of mine."

**How'd you get into it?** "Out of necessity. One day my mother came home and said, 'Baby, you're going to cook dinner for your father and your brothers and sisters. I'm about to go play bingo.'"

**What'd you make?** "I'd just watched Julia Child roast a chicken on PBS, and we had a lemon and an orange tree in the backyard, so I went out and got the citrus, found some fresh herbs, stuffed the cavity of a chicken, rubbed some butter on the skin, roasted it for about an hour, and cooked some canned corn and boxed mashed potatoes. My father came home and said, 'Whoa!... What are you cooking tomorrow?'"

**That's the first thing you ever cooked?**  
"Yeah. I was 13."

**Favorite thing about cooking?** "Watching people enjoy the meal. This past Christmas I cooked for 37 family members. I sat back and got joy out of them enjoying the food."

**What was on the menu?** "I brined and deep-fried a turkey. And I did a citrus-ginger brine on another turkey that I butterflied and grilled. I did rosemary-buttermilk fried chicken. I cooked a ham, collard greens, dirty rice, and tarragon fingerling potatoes."

**Wow. Did you have any help?** "My cousin went to culinary school, so we tag-team it on occasion."

**Most memorable meal you had while traveling?** "There was a sea bass and pasta dish in Monaco. I don't know if it was because I was excited about being there, but it tasted different to me."

**Who does surprisingly good room service?** "The Four Seasons Las Vegas did it for me, as did another Vegas hotel, the SkyLofts at MGM Grand. I'd never had cantaloupe juice before I had it there. I was like, 'Cantaloupe juice? What the hell?' But then I sipped it and was like, 'Hey, can you bring me a pitcher of this?'"

**Any foods you avoid on the road?** "You know what? I'm adventurous. If you don't tell me what it is, I'll try just about anything."

**Has that ever backfired?** "Quail egg. I just could not get it down. I sat at this bar with a quail egg in my mouth for a good two minutes. I finally washed it down with some vodka." —INTERVIEW BY ANDREW PARKS

For more celebrities talking food and drink, go to [bonappetit.com/celebs](http://bonappetit.com/celebs)



PHOTOGRAPH BY RAMONA ROSALES



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**The 360°**

# LOCATION, LOCATION, LOCATION

While langoustines have cousins all over the world, the real-deal, super-primo specimens come from the northeastern Atlantic Ocean, particularly the clear, frigid waters off the coasts of Iceland, Scotland, and Norway.



**Also known as...**  
Dublin Bay prawn,  
Norway lobster,  
scampi

## Shelling Out

Get to know the (gangly) new face of luxury: the langoustine

by AMIEL STANEK

### FORGET FOIE. Forget caviar.

Langoustines are the new marker of haute cuisine. Slim, pinkish-orange, and built like a basketball player (all arms and legs), *Nephrops norvegicus* is a shrimpy-looking crustacean in the lobster family. Its body can grow up to ten inches long, but it's basically just the delicious tail meat that has chefs from Copenhagen to Vegas in a full-on frenzy.

### SO, WHAT'S THE BIG DEAL?

Langoustines are extremely perishable, which means if you see one on your plate, it was likely overnighed—live—from some remote, inhospitable place.

It's an insane (and very expensive) logistical feat.

The most-coveted ones are hand-harvested from traps set in icy coastal waters. The little buggers then have to be shipped in individual "apartments," because just looking at other langoustines stresses them out.

### Little Luxuries



**\$37.80 per lb.**

Price of live langoustines at New York's Eataly



**\$15.80 per lb.**

Price of Eataly's live lobsters on the same day

**Think that's crazy?** While langoustines cost more than twice as much as lobster, they have less than half as much meat. A whole langoustine yields just a dainty appetizer.

### IS IT WORTH IT?

"Nothing highlights the elegance and bounty of the sea better than langoustines. They have a more complex and delicate taste than lobster. The flavor is sweet, elegant. Lobster is rustic by comparison."

—Esben Holmboe Bang, chef, Maaemo, Oslo

Clawing its way to the top of the fine-dining game

### AS SEEN ON...



...a Rock

Noma, Copenhagen



...a Twig

Fäviken, Järpen, Sweden



...a Seashell

Funky Gourmet, Athens

### GET IN ON THE ACTION

You can buy individually frozen langoustines at **Scottish Gourmet USA** (\$64 + shipping for a 2-lb. box; [scottishgourmetusa.com](http://scottishgourmetusa.com)). Thaw the langoustines under cold running water for ten minutes, then toss them into boiling water for a minute or two for the most decadent seafood cocktail your guests have never seen.



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14647



They're Everywhere

## Spread the Word

There's way better butter out there now. These small-batch, big-flavor offerings will ruin you for standard sticks

by BELLE CUSHING

1

### Rodolphe Le Meunier

Chefs like Mozza's Nancy Silverton insist on this creamy French *beurre*. \$13 for 150 g; formaggio kitchen.com

2

### Ploughgate Creamery

A sea salt-laced Vermont cultured butter (see box, far right). \$15 for 1 lb.; ploughgate.com

3

### Vermont Creamery

Allison Hooper brings the cultured butter she learned to make in France to the U.S. mainstream. \$10 for two 8-oz. logs; murrayscheese.com

4

### Kriemhild Dairy Farms

The high fat content of this sweet-cream butter from upstate New York makes for tender and flaky pastries. \$9 for 1 lb.; kriemhilddairy.com

5

### McClelland's Dairy

Rich, grassy small-batch Sonoma butter is tumble-churned for flavor akin to fresh cream. \$8 for 8 oz.; 707-664-0452

6

### Delitia

The buffalo milk variety uses the cream left over from making *mozzarella di bufala* in Italy's Lazio region. \$9 for 250 g; igourmet.com

7

### Banner

You'll find this sea-salted cultured butter from Georgia on the toast of our resident Atlantan, the Foodist. \$31 for four 5-oz. rounds; scoutmob.com

### What Is Cultured Butter Anyway?

Cultured, or Euro-style, butter gets its subtle tang from bacteria (the good kind) and has at least 82 percent fat content. Think *crème fraîche* in butter form.

A child with blonde hair, wearing a dark blue long-sleeved shirt and dark pants, is crouching in a field of tall green grass and white, fluffy flowers. The child is looking down at the flowers. In the background, there are rugged, rocky mountains under a bright blue sky with scattered white clouds. The scene is bathed in warm, golden light, suggesting late afternoon or early morning.

# MEMORIES HAPPEN WITHOUT WARNING

We make plans in advance. We attempt to orchestrate details. That's not how this world works. Beauty lies in the unexpected. Awe strikes randomly. We won't know when. All we know is where.

Get the guide at [Colorado.com](http://Colorado.com)



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S

Tea Time

1 of 4

## Join the Tea Party

A BA Primer

Seems like tea is everyone's cup of you-know-what these days. They're sipping matcha backstage at fashion shows, restaurants have bona fide "tea programs," and here at BA, we have more tea kettles per capita than color printers. Want to get up to speed with this better—and bigger—world? We've got teas in every hue, gear so good you'll ditch your Chemex, and brewing intel that you won't want to miss. Read on, and drink it in.



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## Tea Time

2 of 4

### The Teas

It's officially time to go beyond English Breakfast. We asked a handful of tea obsessives what they're drinking



1

#### Yame No. 5

"A deep-steamed sencha [green tea] that's earthy with a mild yuzu kick. It's clean and easy-drinking but makes you stop and think."

—**Jacob Daugherty**, sommelier, Brushstroke, NYC; \$27 for 100 g; kettl.co



2

#### Gold Thread Reserve

"My grandmother was British, so we always had a cabinet of brawny black teas. Gold Thread is no grandma tea—the young leaf buds create a nuanced, less tannic cup."

—**Jessica Koslow**, owner, Sqirl, L.A.; \$24 for 2 oz.; redblossomtea.com



3

#### Moonlight White

"Sunshine in a glass. It's unusually creamy, with a sweet, fresh-mowed-grass aroma. For someone just starting out, it's a real gateway tea."

—**Liz Mendez**, wine director, Vera, Chicago; \$18 for 2 oz.; inpursuitoftea.com



4

#### Moonlight Blossom

"This jasmine-scented tea is visually impressive. It blooms in hot water like a flower."

—**Rodrick Markus**, CEO, Rare Tea Cellar; \$40 for 4 oz.; rareteacellar.com



5

#### Nepal Autumnal Jun Chiyabari

"Rich and fruity with zesty tannins, this oolong—Darjeeling leaf grown in Nepal—shows the huge potential in Himalayan tea."

—**Kevin Gascoyne**, tea taster, Camellia Sinensis, Montreal; \$17 for 50 g; camellia-sinensis.com



### Kinda Sorta Teas

Some of the hottest teas right now aren't actually teas at all



#### Buckwheat

A Japanese staple, caffeine-free *soba-cha* has a nutty smell—almost like peanut butter—and tastes like roasted rice.



#### Barley

Brewing this grain yields a slightly bitter taste (just like beer) and is said to aid in digestion.



#### Cascara

The newest coffee-bar craze, it's brewed from the dried cherries of coffee plants. Drink it hot like tea or in fizzy versions at spots like Blue Bottle.



#### Linden

This European favorite is getting big with stressed-out Americans thanks to its calming properties.

—**MAURA KUTNER WALTERS**

#### → EXPERT ADVICE / Jessica Lloyd, Panatea

**WHAT KIND OF MATCHA SHOULD I BUY?** It's worth splurging on a ceremonial grade if your matcha's for drinking. For smoothies and baked goods, opt for a lower, less-expensive grade. And always read the ingredients: There should be no additives like sugar.



#### DON'T CALL IT A (CHAI) COMEBACK

Chai's association with hippie affirmations is on its way out. Inspired by the chai renaissance in Australia—where proprietary blends are roasted in-house, then steeped in fresh almond milk—American shops are getting into it, from the gingery chai at Gjusta in Venice, California, to the microbatch Tanglewood Chai concentrate from Either/Or in Portland, Oregon. —**CHRISTINE MUHLKE**

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Tea Time



## The Techniques

Surprise! You're not supposed to just throw boiling water on a bag



Because teas vary, steep temps and times do too. All tea comes from the same plant, but what distinguishes white from green from black? Style is determined by where the plant is grown, when it's picked, how it's dried, oxidized, or—*whew*. Here's a cheat sheet.

—BELLE CUSHING

⌚ : Steep Temp ⌚ : Steep Time



### White

The purest, least-processed tea; air-dried and only slightly oxidized.

⌚ 175–185° ⌚ 1–3 min.



### Oolong

Partly oxidized tea that's deep, sweet, and fragrant—consider it a step along the way to black.

⌚ 185–206° ⌚ 3–5 min.



### Green

Toasted, steamed, or dried to prevent oxidation and to lock in color and a grassy flavor.

⌚ 180–185° ⌚ 3 min.



### Black

Oxidized all the way, it's the darkest and the strongest.

⌚ 206° ⌚ 3–5 min.



### Pu-erh

The Bordeaux of tea: It's aged and fermented and sold by the vintage.

⌚ 212° ⌚ 3–5 min.



### Herbal Tisane

Not technically tea at all, but fresh or dried herbs, spices, and flowers.

⌚ 212° ⌚ 3–4 min.

### → EXPERT ADVICE / Sebastian Beckwith, *In Pursuit of Tea*

**I HEAR TEA BAGS ARE OUT. WHY?** Tea becomes more flavorful as the leaves expand, which can't happen when they're crammed into a small bag. Instead, use a spacious infuser—even a large mug will do the trick. It doesn't really matter what you steep your leaves in; the important thing is that they're able to float around. Then simply strain before drinking.

### COLD BREW—NOT JUST FOR COFFEE

➤ The gentle technique guarantees more flavor with fewer tannins for a better iced tea, says Steve Schwartz of Art of Tea. Using the same ratio of leaves to water you'd use for hot tea, steep loose leaves in cold water in a covered container in the fridge. Steep black and oolong for 8–12 hours; white and green for 6–8. —B.C.

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## Tea Time



## The Spots

The New York hot spot and more that are making tea bars the new coffee shops



How NYC does tea time

### Tea Bar, Portland, Oregon

A Scando-inspired space where you can drink organic tea lattes (try the lapsang) and kombucha while eating pastries from BA favorite Bakeshop.

### Samovar Tea Bar, San Francisco

How you do tea in start-up city. The newest outpost offers organic and single-origin teas steeped in futuristic French presses.

### O5 Rare Tea Bar, Vancouver

The owner travels to small farms in Asia and India to buy his leaves, explaining the rare in the name. Sip tea (or tea cocktails) at the torched-wood bar.

### Chalait, NYC

After a trip to Uji, Japan, the home of matcha, Michelle Gardner left her job to open a chic café serving modern takes on the green tea. —C.M.

## → EXPERT ADVICE / Gina Zupsich, August

**HOW CAN I MAKE MY OWN BLEND?** Just raid the pantry. Mixing in whole spices (see what you have on hand!) will liven up plain tea leaves. What pairs with what? Generally, the darker the tea, the stronger the spice. Think clove, allspice, or star anise in strong-bodied black teas, and gentler flavors like vanilla in lighter blends.

## The Gear

Because that tea won't brew itself



### Bellocc Strainer

Loose-leaf is to bagged as Dover sole is to fish sticks. Make the move to a strainer like this elegant wire basket. \$12; bellocc.com



### Kaikado Tea Caddy

Blocks humidity and light (a storage must) and oxidizes with age (a beautiful bonus). \$220; ateliercourbet.com



### Kaico Enamel Kettle

Score points for presentation when pouring from this understated enamel teapot. \$140; tortoisegeneralstore.com



### Breville One-Touch Tea Maker

Select tea type and strength level, and let this automatic kettle take it away. \$250; williams-sonoma.com



### Art of Tea Filter Bags

The disposable convenience of tea bags but designed for loose-leaf, with room for leaves to move. \$6; artoftea.com —B.C.

## THE TEA YOU'RE ABOUT TO START OBSESSING OVER

➤ The newest craze is really, really old: pu-erh. Chinese green tea is fermented and aged before it's pressed into cakes. Alice Waters won't leave home without hers—she credits it for helping lower her cholesterol 100 points and getting her off coffee. "It's smoky and earthy, like a deep roast," she says. —C.M.





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Love Letter

Lewis bag,  
\$42; mcsology  
.com. The  
"Schmallet" ice  
mallet, \$15;  
cocktail  
kingdom.com

## Breaking the Ice

For drinks that are as fun to make as they are to drink, it's time to start crushing your own ice. Let cocktail expert **Talia Baiocchi** sell you on the Lewis bag

▶ **AS A SoCAL KID** with family in Hawaii, a matter of great importance growing up was whether the Aloha State's powdery shave ice was, in fact, better than the classic mainland snow cone, constructed of larger chips of crushed ice. To shave or to crush—that was the question.

Two summers ago, a similar query arose. During a period I now refer to as "The Year of the Sherry Cobbler," I was gifted a Lewis bag, a canvas sack with triple-stitched seams that was once a staple in 19th-century bars. It's meant to be stuffed with cubed ice, which is then pounded by a wooden mallet into tiny shards—an act that doubles as dinner-party stress relief. Whack too hard, however, and you've got shave ice. And that just won't do for cobblers and swizzles.

Of course, I am hardly the first to obsess over crushed ice. Packing the stuff into a glass and topping it with everything from Sherry to rye whiskey was the mid-1800s equivalent of throwing hundred-dollar bills into the air. "Ice was jewelry," recalls Mark Twain in *Life on the Mississippi*. "None but the rich could wear it." Crushing it, meanwhile, was a form of irresponsible luxury that was perfectly aligned with a period in American history during which "drunken" was a permanent state of being.

While ice is no longer an extravagance of the wealthy, there is still something about the ritual of clobbering cubes, piling them into a glass, and garnishing with abandon that says, "So this is living." Can I survive without crushed ice at home or when throwing a party? Probably. Do I want to? Never again.

**Talia Baiocchi** is the editor in chief of PUNCH magazine and the author of *Sherry*. She drinks a lot of drinks.

### Smash Hit

The best reward for walloping a bag of ice is a Sherry Cobbler—it's like a grown-up snow cone.



**SHERRY COBBLER** Muddle 1 orange wheel, 1 lemon wheel, and ¾ oz. simple syrup in a pint glass. Add 3 oz. dry *amontillado* Sherry and pour into a cocktail shaker filled with ice cubes. Cover; shake vigorously until outside is frosty, about 30 seconds. Strain into a highball glass filled with crushed ice. Add more crushed ice, packing into glass and mounding above rim. Garnish with mint sprigs, ½ orange wheel, ½ lemon wheel, and a raspberry. Makes 1

Want  
more excuses  
to get whacking?  
Make mint juleps  
for the Kentucky  
Derby on  
May 2.

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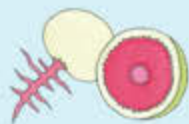
From the Source



## Garden Like a Chef

Go beyond backyard mint this summer. For a garden that reads like a restaurant menu, try these six chef-approved plants

by SARI LEHRER



### Watermelon Radish

Does it get any prettier than the watermelon radish? Less peppery than its siblings, it's also a hit with chefs for its vibrant magenta center. Shave one onto your next salad for automatic Instagram likes.

#### GROWING INFO

A terrific vegetable for beginners. Two months after planting, taste a few: If you find them too spicy, wait some more. The longer you leave them in the soil, the milder and denser they get.

#### SPOTTED

**Parachute, Chicago**

Kimchi, pickles, and watermelon radishes marinated in soy and sake



### Shiso

A fragrant and somewhat fragile Japanese herb with a minty, basil-y flavor. The common sushi garnish is equally at home in a leafy salad or added into pesto. Available in both red and green varieties.

#### GROWING INFO

An annual plant, shiso can grow anywhere that basil thrives—a dedicated bed or even a large window box.

#### SPOTTED

**Orsa & Winston, L.A.**

Chicken meatballs with shiso and basil



### Jimmy Nardello Pepper

A sweet, thin-skinned Italian pepper that's light and fruity when raw, but especially shines when fried. It's named for the son of Italian immigrants who came to the U.S. with little beyond a handful of seeds for their favorite pepper.

#### GROWING INFO

Just add summer. Bonus: This variety is much more forgiving than bell peppers, which need particularly long stretches of sunlight.

#### SPOTTED

**Upland, NYC**

Suckling pig with Jimmy Nardello peppers, charred onions, and persimmon



### Anise Hyssop

Looks like something out of *The Lorax*, tastes of sweet licorice. Best as a garnish—try it with cucumber salads or seafood, or steep it in hot water for a delicious tisane.

#### GROWING INFO

This low-key perennial is a gardener's friend: It attracts pollinators like bees, is deer-resistant, and grows in almost any climate.

#### SPOTTED

**Marlow & Sons, Brooklyn**

Coconut-peach cake with anise hyssop ice cream



### Parsley Root

The name is literal: It's the root of the herb. (Some varieties are all about the leaves, others are about the roots.) It looks just like a parsnip, but the taste is more like a celery root/carrot/parsley hybrid. Delicious roasted or in a gratin.

#### GROWING INFO

Plant the seeds in a dedicated bed in the fall and they'll pop up in the spring.

#### SPOTTED

**The Clove Club, London**

Partridge with parsley root



### Ground Cherry

Don't judge a fruit by its shriveled husk. Sweet-tart ground cherries taste like a wonderful tropical mash-up of pineapple, passion fruit, and mango. Eat them raw by the fistful or baked into a pie.

#### GROWING INFO

This sprawling plant pretty much grows itself in moderate climates. Use stakes to keep things tidy; it grows about 3 feet tall and up to 5 feet wide. When fully ripe, the fruit drops—you guessed it—to the ground.

#### SPOTTED

**Andina, Portland, OR**

Ahi tuna with orange and dried ground cherry gastrique

**Want to get planting?**

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Mother's Day

## The Mother Load

Not sure what to give Mom this year? We asked our favorite chefs what's on their wish lists

by SARAH Z. WEXLER



**Citrus Tree**  
Suzanne Goin  
Lucques,  
Los Angeles

"Being able to walk outside and pick fruit from your own tree is magical. We already have a couple kinds of citrus trees at home—we use whatever is growing for a Sunday cocktail (or sometimes it's a Monday cocktail)."

Visit a local nursery for more info, or order at [briteleaf.com](http://briteleaf.com)

THE EVERYDAY  
*with a touch of*



**MAILLE**

MAISON FONDÉE EN 1747





2 of 2

## Mother's Day

### Breakfast in Bed

**Aimee Olexy**  
*Talula's Garden,*  
*Philadelphia*

"I want a spread with smoked salmon and whitefish, a bialy, and Ben's cream cheese from Shelsky's of Brooklyn, plus pickles, French press coffee, and a Bloody Mary. I picture the ultimate indulgence: eating while reading a paper copy of the *New York Times*."

From \$48;  
[shelskys.com](http://shelskys.com)



### FROM TOP

**Rio Frio**  
*Organic Caviar*

**Alex Raij**  
*La Vara, Brooklyn*

"It's the cleanest, least salty caviar I've ever had, and the texture is luscious. I'd carve out a quiet moment to eat it with my husband."

Or I'd throw a caviar party. My daughter would go nuts—she always loves the most expensive food in the room." \$80 for 30 g; [blackdiamondcaviarnyc.com](http://blackdiamondcaviarnyc.com)

**Black & White**  
*Handwoven Tote*

**Nicole Krasinski**  
*The Progress,*  
*San Francisco*

"It's a great size, and the materials are super strong, so I can pack it with lots of produce. Plus, it'd be the most fashionable bag at the farmers' market—it goes with any outfit." \$158; [peteltdesign.com](http://peteltdesign.com)

### Medjool Dates

**Asha Gomez**  
*Spice to Table,*  
*Atlanta*

"My stand-in for bonbons. Dates with a nice glass of Pappy [Van Winkle bourbon]—that's Mother's Day bliss for me." \$16 for 2 lb.; [datesbydaval.com](http://datesbydaval.com)

**Coconut**  
**Gold Bar**

**Rachel Yang**  
*Trove, Seattle*

"My favorite candy bar: It's balanced, not overly sweet. And it's the perfect size, not a tiny little bite you finish then want more of."

\$30 for 7;  
[franschocolates.com](http://franschocolates.com)

**Walnut Modern**  
**Rolling Pin**

**Sandra Holl**  
*Floriole, Chicago*

"I love a walnut pin—dough doesn't stick to the wood. And I like that it's handmade." \$80; [vermontrollingpins.com](http://vermontrollingpins.com)



For even more picks from some of our favorite chef moms, head to [bonappetit.com/mom](http://bonappetit.com/mom)

### Resin Bone Servers

**Ana Sortun**  
*Oleana,*  
*Cambridge, MA*

"I'm a huge fan of Dinosaur Designs' one-of-a-kind resin work. These feel good in your hand, and they're the right length for serving salads, mezes, or beans." \$100; [dinosaurdesigns.com](http://dinosaurdesigns.com)

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*The Providers*

## The No-Restaurant Vacation

The best way to savor a new city might just surprise you

by JENNY ROSENSTRACH and ANDY WARD

**BACK IN THE DAY**—that is, before kids—we took our vacation eats seriously. Once, in the late '90s, after booking a trip to San Francisco, we set an alarm for the minute the French Laundry started taking reservations for the one night we'd be in Napa. After a Muzak-filled hour on hold, we got a two-top for 7:30 and high-fived like bros who'd just scored tickets to the Super Bowl.

We are still fixated on food when we travel, but these days our energy is directed more toward the cooking part. Why? Because we had kids, and like most parents, we found it far less stressful to cook in our rental kitchen than sweat through fancy dinners in restaurants with Michelin stars—and nowhere to stash the Snap-N-Go. Because we came to dread that particular brand of disappointment one feels from dropping too much money on those epic meals, only to see them rejected for being “too squishy.” And because eating out prevents us from experiencing the thing we love best about travel: finding great markets and specialty shops and discovering ingredients we can't get at home.

So many moments on our Vacation Memory Highlight Reel center on all of us sitting down in some new distant place, eating a meal we've made, using ingredients we've found, from a recipe we've grabbed in the Local Cuisine section of a bookstore. Cooking where we are with what we find connects us to a place in a different way, like performing in a show instead of watching it. In Alaska, it was making gravlax and scraping roe from the skein of a salmon that was delivered to us by a dude in a boat; in New Mexico, it was sitting on the patio in the morning, hummingbirds circling, and dumping Hatch chiles and Cotija on our eggs; in Paris, it was enjoying the simplest dinner of white wine, mustardy potatoes, and beautiful little Toulouse sausages that we spotted at the Marché Saint-Germain; and on Block Island, it was steaming the lobsters we bought at the dock where the ferry came in. We picked up a couple of one-and-a-half-pounders and stretched them into dinner for four by tossing with cucumbers, tomatoes, and whatever else we found at the front-yard farmstands around the island. (Heed this travel rule: Never drive by a farmers' market without stopping.)

It's not that we never go out to dinner on vacation. We usually do one big meal out, but we make sure to ask the waiter where he buys his fish so we can go there first thing the next morning. ■

For more Jenny and Andy, check out their blog, **Dinner: A Love Story**.

Find their  
Block Island  
Lobster Salad  
recipe at  
[bonappetit.com](http://bonappetit.com/providers)  
/providers

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The

# FOODIST

IN-FLIGHT EDITION

## Flight Patterns

Air travel isn't easy these days. And I do a lot of it, for restaurant scouting and food events like Expo Milano. Here's how a few essentials keep me sane and comfortable from takeoff till touchdown



**01:45**

I could sleep through bright lights and crying babies with my **Morihata binchotan eye mask** (\$24; rikumo.com) and **Mack's silicone earplugs** (\$5 for eight pairs; target.com).

**07:00**

When I wake up, I reach for **TheraTears Liquid Gel** (\$11 for 1 oz.; amazon.com). A few drops and it's like I have a new set of eyeballs.

**07:05**

In case genius strikes in your sleep, you should always have a pen on hand. My current crush is the **Kaweco AL Sport fountain pen** (\$78; fendrihan.com).

**07:30**

My mom used to dab Vicks VapoRub under my nose, but if I don't want to feel like a kid with a cold during the descent, I use an **Olbas Inhaler** (\$5; drugstore.com).

**07:10**

I somehow stopped losing lip balms once I discovered **Yu-Be Lip Therapy** (\$5; sephora.com), containing aloe vera and shea butter.

**TOUCHDOWN  
(Milano)  
12:15 P.M.**

**TAKEOFF  
(New York)  
10:20 P.M.**

**FLIGHT TIME  
00:00**

The only things I bring to my seat are my MacBook Air and the **Baggu Small 3D Zip Bag** (\$8; baggu.com), which holds everything I'll need for the flight. My duffel bag goes in the overhead bin.

**00:02**

Kick off with a cocktail using **Scrappy's bitters** (\$22 for four .5 oz. bottles; amazon.com). My **Tsuki-Usagi enamelware mug** (\$28; abode-newyork.com) beats flimsy plastic any day.

**01:30**

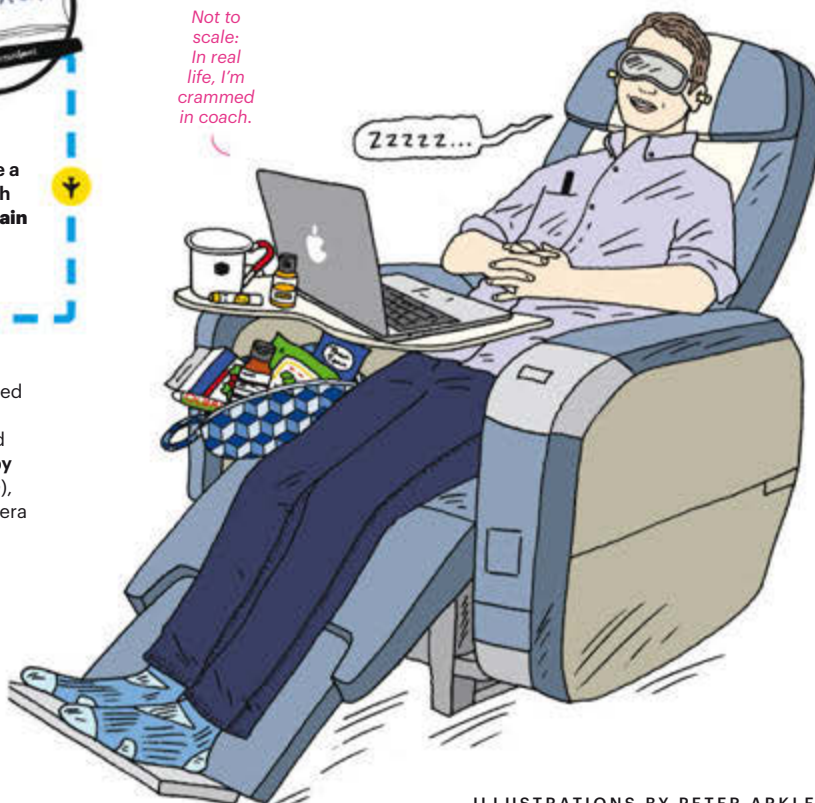
I generally pass on "the pasta." Instead, I've got **Olympia Provisions Pepperettes mini sausages** (\$5 for three links; olympiaprovisions.com) for a portable porky snack.

**01:00**

Every flight demands a good soundtrack. I like to zone out with a few regulars: The Meters, Guru, and Cannonball Adderley.

**00:20**

I believe in the immunity-boosting powers of zinc. The not-too-sweet **elderberry-flavored lozenges from Zand** (\$2 for 15; vitacost.com) give me hope even when the whole row behind me is sneezing.



ILLUSTRATIONS BY PETER ARKLE

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# CHEF'S TABLE

FROM THE DIRECTOR OF JIRO DREAMS OF SUSHI



A JOURNEY INTO THE LIVES  
OF THE WORLD'S MOST CELEBRATED CHEFS

ALL EPISODES  
**APRIL 26**

BA

# kitchen

> RECIPES, TIPS, AND MENU IDEAS FROM OUR EXPERTS

Nooks and crannies provide a safehouse for butter.

THE  
BREAKDOWN  
**morning  
glory**

We fought.  
We ate.  
We nodded  
silently,  
awestruck,  
and ate  
some more.  
And then  
we declared:

**This is  
the ultimate  
homemade  
egg sandwich**

by  
ALISON  
ROMAN

A drizzle  
of hot sauce =  
the essential  
counterbalance.

✦  
*Cutlery strongly  
discouraged!  
This sandwich  
is meant to be a  
beautiful mess.*

▼ SPOTTED AT

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# 1

## THE BREAD

**Classic English muffins** deliver the optimal bread-to-egg-to-sausage ratio. We're fiercely loyal to Thomas'—see Prep School, page 160, for evidence. After splitting the muffin in half with your hands (that's Thomas' 101—a knife levels all those good nooks and crannies), the gold-star move is to **butter both** sides of each half, then griddle them over medium-high heat, pressing down slightly until golden brown, about 3 minutes per side.

# 2

## THE MEAT

We're going to pat ourselves on the back and say that our **Southern-inspired sausage patties** are better than anything you can buy at the store (check out Prep School on page 167 for the recipe). These easy-to-make patties should be formed no thicker than ¼". While the English muffins griddle, cook sausage alongside until browned on one side, about 2 minutes. (If some of the fat from the sausage should get onto the muffin, don't be mad at it.)

# 3

## THE CHEESE

There's a time and a place for **American cheese**, and trust us: This is that time and place. Other cheeses just can't compete with its meltability. The game plan: Once one side of the sausage has browned, flip it and place 2 slices of cheese on top. When the sausage is cooked through and the cheese is melty (about 2 minutes more), turn off the heat, but let the muffin and sausage sit there so that they stay warm while you make the eggs.

# 4

## THE EGGS

The **fluffy folded egg** stays put when you eat it (unlike a scramble) and doesn't dribble onto your face (like a fried). Begin by melting a **dab of butter** in a small nonstick skillet over medium heat. Beat **2 large eggs** until well blended and add to skillet; season with **salt and pepper**. Using a heatproof rubber spatula, cook eggs, stirring pretty constantly to form pillowy curds (like a soft scramble) while lifting edges of the egg and tilting the skillet to let uncooked egg

run underneath, until mostly set but still slightly runny on top, 2 minutes. Add a **couple pinches of chopped chives** and fold eggs into a half moon, then in half again so it all fits on that muffin.

# 5

## THE EXTRAS

A **vinegary, not-crazy-fiery hot sauce** (such as classic Cholula) is imperative for cutting through all the glorious fattiness. Also necessary: a **drizzle of honey** for the ultimate sticky-sweet-salty experience.

✕

## THE EQUIPMENT

*This is a two-pan operation: **one large cast-iron guy** for the griddling and **a small nonstick one** for the egg. That is, unless you have a griddle—its large surface is made for jobs like this.*



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# slurp!

There's a reason **soup dumplings** are objects of cult worship at dim sum palaces around the world: These pockets bursting with steaming soup are two-bite flavor explosions. Believe it or not, you can make them at home

by Claire Saffitz

## ✕ THE FACTS

**ACTIVE TIME** 3 HR

**TOTAL TIME** 4 ½ HR

**DIFFICULTY** MODERATE

The individual components are simple to prepare; pleating the dumplings takes practice and patience.



⚠  
*Caution:  
Contents are  
extremely  
delicious.*

► **My first bite of a soup dumpling was a revelation:** One piping-hot hit of deeply flavorful broth and I was hooked. Now a pro *xiaolongbao* eater, I set out to make these miraculous parcels at home. Most of the process, I discovered, wasn't so challenging. The filling? As easy as mixing meatballs. The dough? Nothing more than a couple of ingredients kneaded together. But when it came time to combine all the elements, I needed a little coaching.

Enter Pamela Lau, soup dumpling-maker extraordinaire (and, yes, the mother of our staff photographer, Alex Lau). Mrs. Lau was my *xiaolongbao* (shaow-long-BAOW) guru, guiding me via Skype ever closer toward the ideal. I admit: Forming the dumplings takes some practice. That's why I'll walk you through it fold by fold. The resulting *xiaolongbao* are sure to impress your friends—and would make Mrs. Lau proud.



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**WHY  
WE SLICE  
SOUP**

▶ Cutting a fine crosshatch pattern through the jelled soup creates tiny pieces that are easy to distribute evenly into the filling. They liquefy inside the wrapper during cooking to form the soup (aha!). Use a spatula to scrape the cubes out of the pan.

## Pork Soup Dumplings

**MAKES ABOUT 48**

### SOUP

- ½ lb. pork skin, cut in half
- 1 lb. pork bones
- 1 pig's foot
- 3 scallions, cut into 1" pieces
- 1 3" piece ginger, peeled, thinly sliced
- 2 Tbsp. Shaoxing wine (Chinese rice wine)
- Kosher salt

### FILLING

- 1¼ lb. ground pork shoulder (Boston butt; 20% fat)
- 3 scallions, finely chopped
- 1 garlic clove, finely grated
- 1 Tbsp. soy sauce
- 1¼ tsp. kosher salt
- 1¼ tsp. Shaoxing wine (Chinese rice wine)
- 1¼ tsp. sugar
- 1¼ tsp. toasted sesame oil
- ¾ tsp. finely grated ginger
- ¾ tsp. freshly ground white pepper

### DOUGH

- 3 cups all-purpose flour, plus more for surface
- 1 Tbsp. vegetable oil

### DIPPING SAUCE

- 2 scallions, thinly sliced
- 1 2" piece ginger, peeled, julienned
- ½ cup black vinegar
- 2 Tbsp. soy sauce

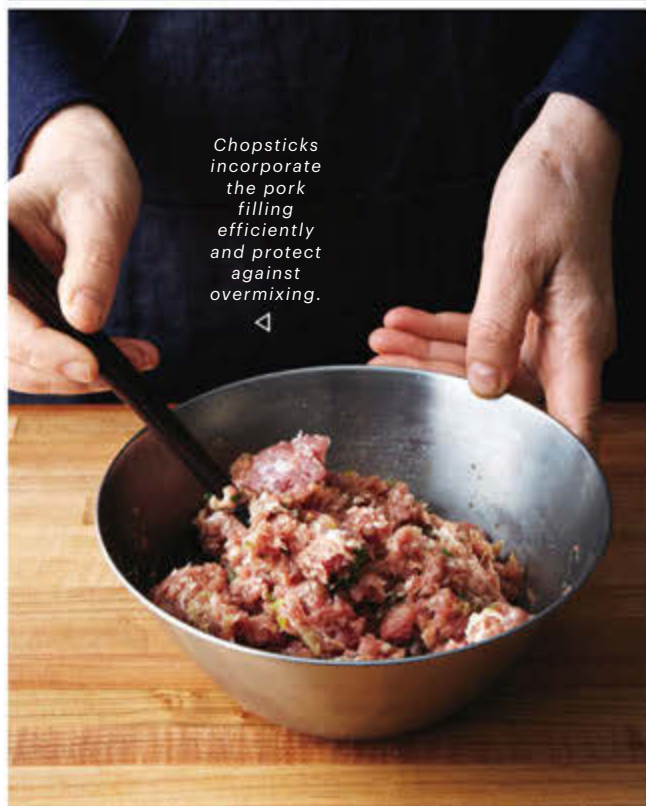
### ASSEMBLY

- 1 head Napa cabbage
- Nonstick cooking oil spray

**SPECIAL EQUIPMENT:** A 1"-diameter wooden dowel, a bench scraper, a ruler (optional); a bamboo steamer



A trip to the butcher shop is in order.



Chopsticks incorporate the pork filling efficiently and protect against overmixing.



**1**

### MAKE SOUP

Place **pork skin** in a small stockpot or large saucepan and add cold water to cover. Bring to a boil; drain and rinse with cold water. Slice skin lengthwise into 1"-wide strips, trimming any fat, then slice strips crosswise into about ¼"-wide pieces. Return skin to same stockpot and add **bones, foot, scallions, ginger, wine**, and 8 cups cold water. Bring to a boil, skim surface of any foam, and reduce heat. Simmer, skimming often, until liquid is almost opaque and reduced to 2 cups, 60–75 minutes.

Strain liquid into a 13x9" baking dish; discard solids. Season with **salt** and chill until set, at least 2 hours and up to 3 days. If making ahead, cover soup with plastic wrap once jelled.

**2**

### MIX FILLING

Mix **ground pork, scallions, garlic, soy sauce, salt, wine, sugar, oil, ginger**, and **pepper** with chopsticks in a medium bowl, stirring in one direction until it all comes together and a light film forms on the sides of bowl, about 20 seconds.

Cut a fine crosshatch pattern in jelled soup to create very small pieces (about ⅛" squares). Scrape into bowl with filling and mix to combine. Cover and chill until ready to use. »



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#### DON'T FORGET THE DIPPING SAUCE

Make it first or make it last, but whatever you do, don't skip the addictive black-vinegar sauce. Mix **scallions, ginger, vinegar, and soy sauce** in a small bowl; set aside.

FOR A VIDEO OF  
CLAIRE SAFFITZ  
MAKING SOUP  
DUMPLINGS, GO TO  
**BONAPPETIT**  
**.COM/THEPROJECT**



3

#### MAKE DOUGH

Place **3 cups flour** in a medium bowl. Slowly drizzle in 1 cup very hot tap water, mixing constantly with chopsticks or a fork, until dough starts to hold together in shaggy pieces. Cover bowl with plastic wrap and let rest 15 minutes (this allows flour to hydrate).

Add **oil** and mix until dough comes together and forms a shaggy ball. Transfer to a lightly floured surface and knead, adding more flour as needed to prevent sticking, until dough is very soft, smooth, supple, and just a little bit tacky, about 10 minutes. Dust dough lightly with flour and wrap in plastic. Let rest 1 hour.

> *The leverage of a small dowel (stocked at Asian groceries) allows you to roll out wrappers this delicate.*

#### 4 PORTION AND ROLL OUT DOUGH



**a.** Divide dough into 4 equal pieces. Working with 1 piece at a time and keeping other pieces covered with plastic wrap, roll out dough with your palms to make 12"-long ropes.



*Whether stainless steel or plastic, a nonflexible bench scraper is handy for dividing the dough.*

**b.** Cut each rope into twelve 1"-pieces with bench scraper. Using a ruler as a guide means all your pieces will be the same size, resulting in uniform dumplings. You'll look like a pro!



**c.** Working with 1 piece of dough at a time and keeping other pieces covered in plastic wrap (it's important to keep the dough covered while you work because it dries out very easily), press your thumb into cut side of dough to flatten.



**d.** Dust very lightly with flour and use dowel to roll out into thin rounds, about 4" in diameter—work from the center moving outward, applying slightly more pressure as you reach the edges to make them a little thinner. Cover with plastic.



# STUBB SOLD HIS FIRST BATCH

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IF WE COULD.



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THE  
PROJECT  
> soup  
dumplings

*Idle hands are  
the devil's work.  
Enlist your  
friends to help  
fill and pleat!*



**STEAMER STRATEGY**

Place several large **cabbage leaves** in steamer, leaving about a 1" border around the sides for steam to travel through. Lightly coat cabbage with **nonstick spray** (a dumpling that sticks is a dumpling that tears).



**5**

**FILL, PLEAT,  
AND SEAL DOUGH**

**a.** Lay a wrapper across the upper part of your palm and bottom half of the fingers of your nondominant hand. Spoon 1 Tbsp. filling into wrapper, making sure to get some pieces of jelled soup.

Lightly spread out filling with the back of the spoon, leaving at least a ½" border. Spoon a couple more pieces of jelled soup into center of filling.

**b.** Slightly cup your palm around dumpling and gently grasp edge of wrapper between your thumb and index finger. Position your other thumb and index finger ½" away in the same fashion.

**c.** Using fingertips on one hand, gently pull and stretch wrapper outward before bringing it in to meet opposite fingers. Carefully

fold stretched area in on itself, creating a pleat. Pinch to seal.

**d.** Rotating dumpling as you work, repeat process to create a series of 18 pleats, leaving a small hole in the center. You'll probably get only 10 or 12 pleats the first few times you do this; as your skill increases, so will your folds.

**e.** Cradle dumpling in your palm, gently rotating it and working filling upward so dumpling is shaped like a fig. This step elongates the dumpling, eliminating air between wrapper and filling.

**f.** Pinch edges together and gently twist to seal. Place dumpling in prepared steamer and cover with plastic wrap.

Repeat with remaining dough and filling. Work relatively quickly to keep edges of dough from drying out while you work.

**6**

**STEAM**

Remove plastic wrap. Place steamer over a large skillet of rapidly boiling water, making sure water doesn't touch steamer, and cover. Steam dumplings 8 minutes (10 if frozen). Serve directly from steamer with dipping sauce alongside.

Make and freeze dumplings 1 month ahead. Place on parchment-lined baking sheets that have been coated with **nonstick spray**. Cover with plastic wrap lightly coated with nonstick spray and freeze solid. Transfer to resealable plastic freezer bags. Steam directly from freezer.

*There's an art to  
eating soup  
dumplings: Nibble  
a bite, cautiously  
slurp the soup,  
then eat the rest.*



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## fast, easy, fresh

Oh, this? Just a fun little snap-pea number, plus a few other things we whipped up to **inspire your next Tuesday-night dinner**

by Alison Roman



### Peas, Shoots & Leaves

Who says gremolata has to have parsley and lemon? No one who's tried this crunchy Thai-influenced riff

#### Snap Pea Salad with Coconut Gremolata

ACTIVE 20 MIN - TOTAL 30 MIN

##### 4 SERVINGS

Heat  $\frac{1}{2}$  cup vegetable oil and 1 medium shallot, thinly sliced into rings in a small saucepan over medium-high. Stir occasionally, until golden brown and crisp, 5–8 minutes. Transfer shallots to paper towels; season with **kosher salt**. Pour shallot oil into a small bowl; let cool.

Meanwhile, toast  $\frac{1}{4}$  cup **unsweetened coconut flakes** in same saucepan over medium, stirring occasionally, until edges

are golden brown, about 3 minutes. Transfer to a bowl; let cool. Add fried shallot,  $\frac{1}{4}$  cup **chopped fresh chives**, 3 Tbsp. **finely chopped fresh mint**, and 1 Tbsp. **finely grated lime zest** and toss; season gremolata with **kosher salt** and **pepper**.

Toss 1 lb. **halved sugar snap peas**, 2 cups **pea shoots (tendrils)**,  $\frac{1}{4}$  cup **torn mint leaves**, 3 Tbsp. shallot oil, 2 Tbsp. **fresh lime juice**, and 2 tsp. **fish sauce** in a medium bowl; season with **flaky sea salt** and **pepper**. Let sit 5 minutes. Serve topped with gremolata.

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GUIDE:**  
WHAT  
YOU NEED  
TO KNOW  
ABOUT  
HARISSA

> This chile and spice paste—a North African staple—comes in countless varieties: The ones in a tube or small can tend to be more concentrated

and fiery, so it's best to thin them with olive oil. The jarred varieties often contain sweet peppers or tomatoes which makes them milder.



## One-Pan Wonder

This two-technique solution—baking first, then finishing under the broiler—yields perfectly browned fish and tender vegetables

### Baked Snapper with Harissa, New Potatoes, and Spring Onions

ACTIVE 15 MIN - TOTAL 50 MIN

4 SERVINGS

- 6 Tbsp. olive oil
- 2 Tbsp. harissa paste
- 6 spring onions, halved lengthwise, or 8 scallions (left whole)
- 1 lb. new potatoes or small potatoes, scrubbed, thinly sliced
- Kosher salt, freshly ground pepper
- 1½ lb. skin-on snapper fillets (3–4)
- Lemon wedges (for serving)

Place an oven rack in upper third of oven; preheat to 425°. Combine oil and harissa in a small bowl; adjust flavor with more harissa if needed (spiciness and flavor vary from brand to brand).

Toss onions and potatoes with half of harissa mixture in a large baking dish; season with salt and pepper, then add ¼ cup water. Roast, tossing once, until potatoes are fork-tender, 20–25 minutes.

Meanwhile, score skin side of fillets about ¼" deep; season with salt and pepper. Rub remaining harissa mixture all over fish, getting into the score marks.

Remove onions and potatoes from oven and heat broiler. Place fish skin side up on top of vegetables and broil until onions and potatoes are tender and fish is cooked through and starting to brown on top, 8–10 minutes.

Serve fish and vegetables with lemon wedges for squeezing over.

◀ Thinly slicing the potatoes and adding water to the pan helps them cook quickly.



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#### SWAP IN: SHRIMP

> If squid is scarce in your neck of the woods (or if it's just not your cup of cephalopods), small or medium shrimp make

an excellent substitute. Add them to the recipe when you would the squid—just be sure to peel and devein them first—and you're all set.

## A Lighter Linguine

On a warm, sunny day, pasta calls for fresh seafood, a big handful of herbs, and punchy lemon. All that's missing is the beach house

### Squid and Fennel Pasta with Lemon and Herbs

ACTIVE 35 MIN - TOTAL 45 MIN

4 SERVINGS

- 5 Tbsp. olive oil, divided
- 1 lb. squid (bodies and tentacles), bodies sliced  $\frac{1}{4}$ " thick
- Kosher salt, freshly ground pepper
- 1 large fennel bulb, thinly sliced lengthwise, plus 2 Tbsp. fronds
- 2 garlic cloves, thinly sliced

- $\frac{3}{4}$  tsp. crushed red pepper flakes
- $\frac{1}{2}$  lemon, seeds removed, very thinly sliced, divided
- 12 oz. linguine or fettuccine
- $\frac{1}{2}$  cup parsley leaves with tender stems

Heat 2 Tbsp. oil in a large skillet over high. Working in 2 batches, season squid with salt and pepper and cook, stirring often, until cooked through, about 3 minutes (don't overcook or it'll get rubbery). Transfer to a small bowl.

Reduce heat to medium-high and heat 2 Tbsp. oil in skillet (no need to wipe out). Add fennel slices, season with salt and pepper, and cook, stirring occasionally, until golden brown and soft, 10–12 minutes (some nicely browned bits

should be stuck to skillet). Add garlic, red pepper flakes, and half of lemon slices; cook, tossing occasionally, until garlic and lemon are soft, about 2 minutes.

Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving  $1\frac{1}{2}$  cups pasta cooking liquid.

Add pasta to skillet along with 1 cup cooking liquid. Toss, scraping up any browned bits; season with salt and pepper. Cook, tossing and adding more cooking liquid as needed, until sauce coats pasta, about 3 minutes. Add squid and give it all another toss to combine.

Toss parsley, fennel fronds, remaining lemon slices, and remaining 1 Tbsp. oil in a small bowl; season with salt and pepper. Serve pasta topped with salad.

For the love of squid, see Prep School, page 165.



The fast lane  
from



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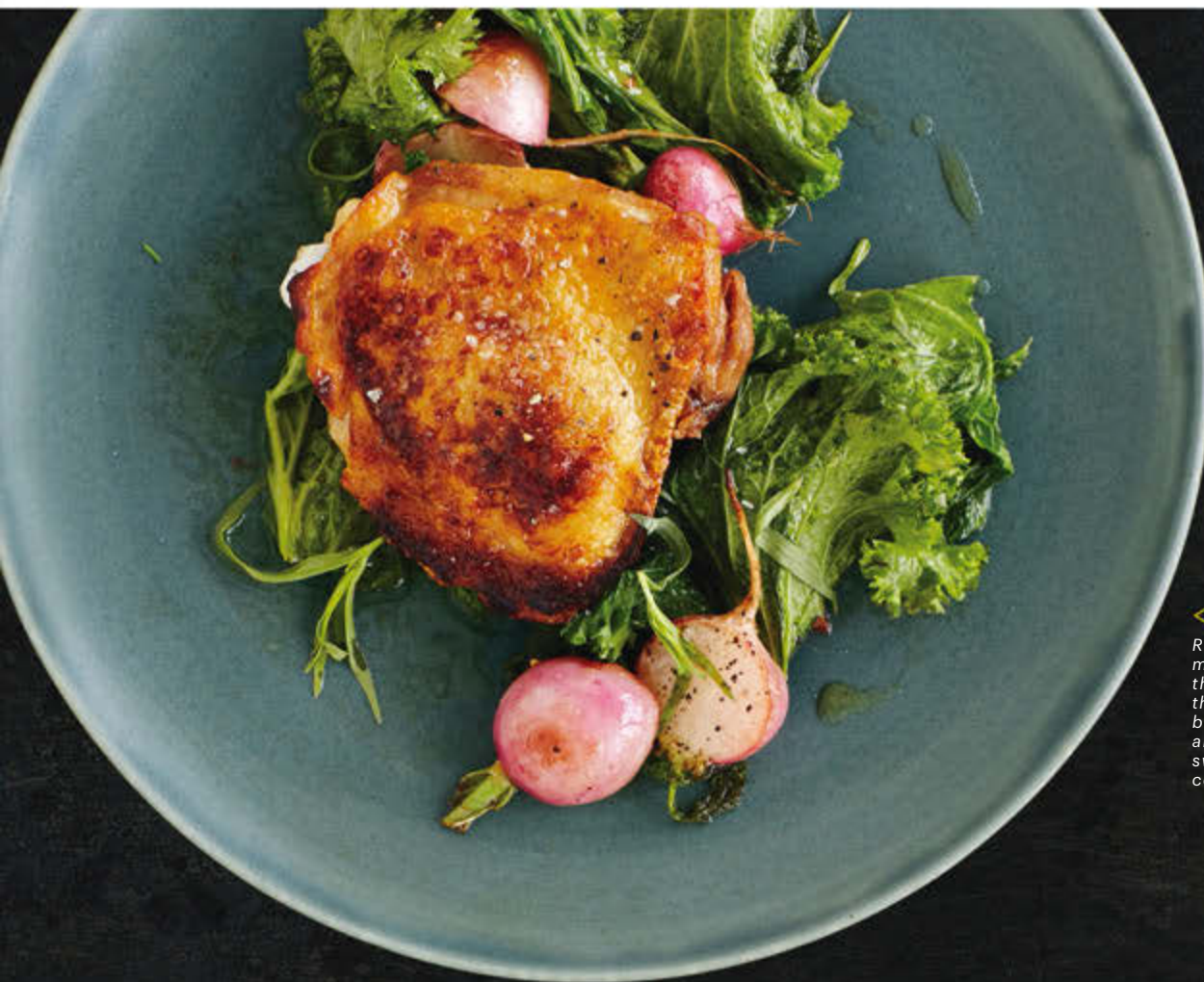
FAST, EASY,  
FRESH



**WHY WE...**  
MARINATE  
CHICKEN IN  
VINEGAR

> White vinegar is a pantry hero for many reasons, but recently we've

been praising its marinating powers: It helps lean proteins like chicken and pork loin stay juicy while adding a hit of tanginess.



◀  
*Radishes mellow as they cook—the peppery bite fades and the sweetness comes out.*

## Variations on a Theme

Boredom? Never. Try swapping in baby turnips for the radishes and kale or Swiss chard for the mustard greens in this effortless dish

### Vinegar-Marinated Chicken with Buttered Greens and Radishes

ACTIVE 25 MIN - TOTAL 55 MIN

#### 4 SERVINGS

- 2 lb. skin-on bone-in chicken thighs
- Kosher salt, freshly ground pepper
- ¼ cup plus 1 Tbsp. distilled white vinegar
- 1 Tbsp. vegetable oil
- 2 Tbsp. unsalted butter

- 8 radishes, quartered, halved if small
- 1 bunch mustard greens, leaves torn
- 4 Tbsp. tarragon leaves, divided

Season chicken with salt and pepper and place in a large baking dish. Pour ¼ cup vinegar over chicken and let sit 15–20 minutes. Remove chicken from marinade and pat skin dry. Reserve baking dish (no need to wipe it out).

Preheat oven to 400°. Heat oil in a large skillet over medium. Working in batches, cook chicken, skin side down, until skin is golden brown and crisp, 8–10 minutes; turn and cook until other side is just browned, about 4 minutes. Transfer chicken to reserved baking dish; reserve skillet. Bake chicken until

cooked through and an instant-read thermometer inserted into thickest part registers 165°, 10–12 minutes.

Meanwhile, heat butter in same skillet over medium-high. Add radishes, season with salt and pepper, and cook, stirring occasionally, until radishes are browned and tender, about 5 minutes. Add mustard greens and toss to coat; season with salt and pepper. Cook, stirring occasionally, until mustard greens are just wilted, about 2 minutes (they should still have some spring in their step). Add 2 Tbsp. tarragon and remaining 1 Tbsp. vinegar; toss to combine.

Serve greens and radishes with chicken topped with remaining 2 Tbsp. tarragon.

# WE TOSS AROUND *a lot of* GREEN.

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*You know  
what's  
delicious?  
These shallots  
spread with  
softened  
salted butter.*



### THREE WAYS TO USE **ROASTED SHALLOTS**

**1**  
Fold into pasta  
with bacon,  
lemon, and  
Parmesan.

**2**  
Slice, toss with  
a little red wine  
vinegar, then  
layer onto a  
steak sandwich.

**3**  
Chop and stir  
into seasoned  
cooked beans.

## Skins in the Game

Whole, unpeeled, and roasted to surreal tenderness, shallots are shedding their “always the bridesmaid” status once and for all

### Slow-Roasted Shallots in Skins

ACTIVE 5 MIN - TOTAL 1 HR 15 MIN

#### 4 SERVINGS

Preheat oven to 425°. Rinse **1 lb. whole large shallots in their skins** and place on a rimmed baking sheet. Roast until skins are deep golden brown and blistered and flesh is very tender throughout, easily yielding when pierced with a knife, 50–60 minutes.

Let sit until cool enough to handle. Split open to eat, or slip shallots out of skins to use in vinaigrettes, sauces, or condiments.

PGA | bon appétit

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Along with presenting sponsor **Chase Sapphire Preferred®**, **Bon Appétit** and the **PGA of America** are joining forces to help you take your game to the next level—in the kitchen and on the green. We've teamed up to bring you cooking inspiration from celebrity chefs, top golf tips and techniques from PGA Professionals, and the opportunity to read about how our partnership will come to life at the 2015 PGA Championship at Whistling Straits on August 12, 2015.





# Taste of the TERRAIN

Host of the 2015 PGA Championship, Whistling Straits features rugged and windswept terrain, sculpted along two miles of Lake Michigan shoreline. Each of these *Bon Appétit*-featured chefs—and avid golf enthusiasts—share their original recipes and ideas inspired by signature holes within the course, accompanied by expert tips from top PGA Pros.

## Hole-by-Hole INSPIRATION:

Meet our featured chefs and PGA Pros who were inspired by the iconic holes at Whistling Straits.



Crabmeat Ravigote

### No. 1 Outward Bound

CHEF JOHN BESH  
BESH RESTAURANT GROUP  
& AUTHOR

Ravigote means to "refresh," and that's just what this rich, briny sauce does to fresh crabmeat. It's perked up with a touch of vinegar and bright lemon juice. Outward Bound is the 1st hole, so you'll want something cool and refreshing like this New Orleans classic when you finish your game!



#### PRO TIP

**JIM RICHERRSON, PGA** is the General Manager and Group Director of Golf for Kohler Co.

On this shorter dogleg left starting hole, a driver isn't needed—accuracy is the key. Avoid the fairway bunkers off the tee to set up a short to mid iron approach, and favor the right center of the green to avoid deep bunkers short, left, and over the green.



Buttermilk Biscuits

### No. 12 Pop Up

CHEF AMANDA FREITAG  
TV PERSONALITY & AUTHOR

Pop Up makes me think of buttermilk biscuits. The key to making them pop is minimal handling, giving the dough time to rest, and correct ingredient temperatures. When done right, there's nothing more delicious and comforting. Add honey or your favorite jam and you're in business!



#### PRO TIP

**CHRIS HAMBURGER, PGA** is the PGA Head Golf Professional at the storied Valhalla Golf Club in Louisville, Kentucky.

Ever wonder why you "pop up" your drive? The angle of your approach is likely too steep or descending. An easy fix is to tee up two golf balls and place them together roughly 10 inches in front of your target. The object is to avoid hitting both while driving the ball, helping you achieve a more upward strike and efficient impact.



**PGA**

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## No.16 Endless Bite

MICHAEL CHERNOW &  
CHEF DANIEL HOLZMAN  
CO-FOUNDERS,  
THE MEATBALL SHOP

Grow your own herbs for an extra fresh bite. It's amazing how much can grow in a small window box planter. Fresh herbs are truly the gift that keeps on giving.

Grilled Mini Chicken Balls and White Bean Salad with Mint, Watercress & Oven Dried Tomatoes



### PRO TIP

**RYAN HELMINEN, PGA**  
is a Teaching Professional at Ridgeway Country Club and six-time Wisconsin PGA Player of the Year.

"Endless Bite" is a long, enticing par 5 that can lead to trouble if an errant shot is hit while trying to be too aggressive. This hole requires exquisite shot performance, skill, and strategy. For longer hitters, it's an opportunity to make an eagle or a birdie.



Radler Cocktails

## MEET THE RADLER, OR SHANDIQ

Whatever you call it, this light, refreshing drink is ideal for summertime sipping. The classic combo calls for equal parts beer and lemonade or citrus soda, but try mixing up new flavors by using ginger beer, spices, fresh fruit purées, or infused syrups. Cheers!

## No.8 On The Rocks

CHEF MIKE LATA  
FIG, THE ORDINARY

I really like a Radler—a 50/50 mix of Pilsner beer and lemon soda or lemonade—served over ice. It's great on a warm day and low in alcohol, so it's okay to drink a few—it can help you loosen up on the course!

### PRO TIP

**KATHY GILDERSLEEVE-JENSEN, PGA**  
is the 2014 PGA National Teacher of the Year and Pro at Indian Canyon Golf Course in Spokane, Washington.

The name says it all. Your first shot should favor left—and it's blind, so avoid the bunkers and rocks that drop off into Lake Michigan. Club selection is key for great results on this magnificent hole.



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# THE LIST

BY BON APPÉTIT

YOUR ESSENTIAL GUIDE TO GOOD TASTES: EVENTS, PROMOTIONS, AND MORE. VISIT [BONAPPETIT.COM/THELIST](http://BONAPPETIT.COM/THELIST)

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Tiffany Mitchell, *Bon Appétit's* featured blogger from **offbeat + inspired** and Instagram personality **@tifforelie**, appreciates pure ingredients in her hair products and her recipes.

Get Tiffany's delicious recipe for Gluten-Free Lemon Macadamia Blondies with Lemon Yogurt Topping, inspired by new L'Oréal Paris EverPure Blonde, at [bonappetit.com/events/promotions](http://bonappetit.com/events/promotions).



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TOPPINGS:

- ☐ Toasted pistachios
- ☐ Crumbled halvah
- ☐ Shaved chocolate
- ☐ Chopped nut brittle
- ☐ Puffed rice cereal
- ☐ Granola

## No Machine Required

You don't need an ice-cream maker to serve cool, creamy scoops. All you need is a bowl to make semifreddo happen

### Sweet and Sour Strawberry Semifreddo with Black Sesame

ACTIVE 30 MIN - TOTAL 5 HR (INCLUDES CHILLING TIME)

#### 8 SERVINGS

- 1 lb. strawberries, hulled, quartered
- $\frac{1}{2}$  cup sugar
- 1 Tbsp. white wine vinegar
- 3 Tbsp. black sesame seeds
- 2 cups heavy cream
- Pinch of kosher salt
- $\frac{3}{4}$  cup sweetened condensed milk
- $\frac{1}{2}$  cup plain whole-milk Greek yogurt

Cook strawberries and sugar in a medium pot over medium heat, stirring occasionally, until strawberries have broken down into a thick, chunky jam (they should not be syrupy), 10–15 minutes. Stir in vinegar; let cool.

Meanwhile, toast black sesame seeds in a dry small skillet over medium heat until fragrant, about 2 minutes. Let cool.

Whip cream and salt until cream holds a medium-stiff peak. Gently whisk in sweetened condensed milk and yogurt until completely blended. Gently fold in half of strawberry jam, just enough to create streaks, then gently fold in remaining jam (mixture should look marbled with pockets of jam).

Transfer to a medium bowl or loaf pan and freeze until firm, at least 4 hours and up to 3 days.

Serve semifreddo topped with toasted sesame seeds.

*To make good use of the rest of that can of condensed milk, see **Prep School**, page 159, for ideas.*



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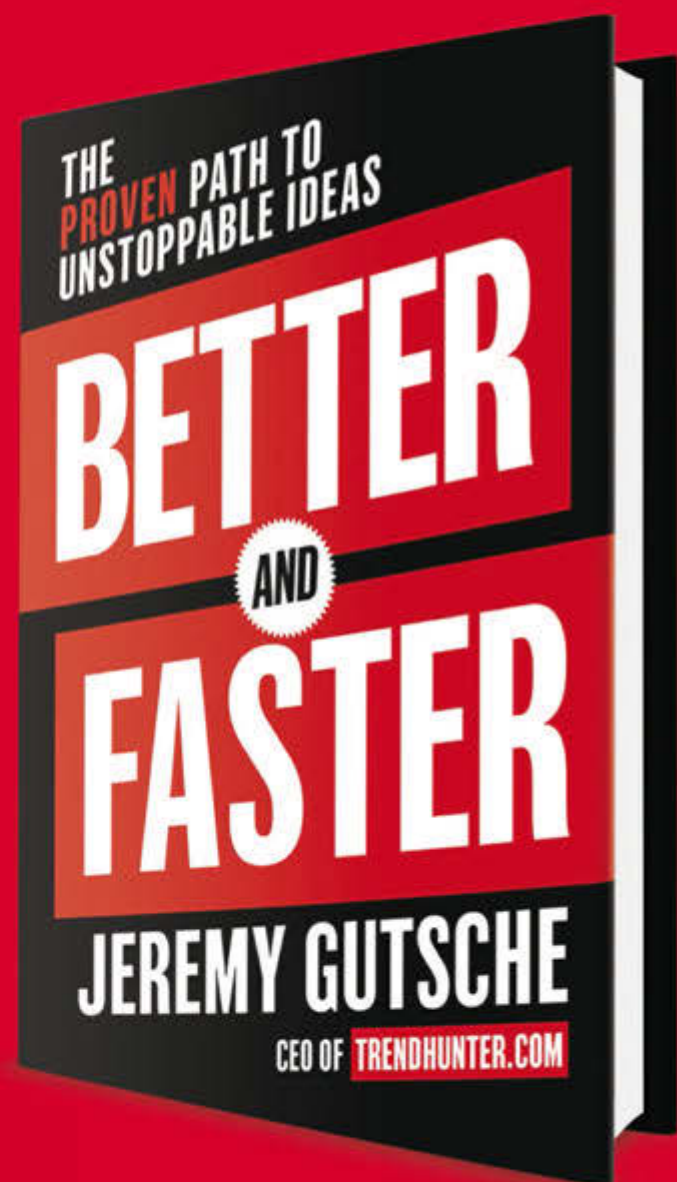
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# ~~BACON-FLAVORED CUPCAKES?~~ ~~FLAVOR REVERSAL?~~ ~~NOSTALGIC TASTE?~~

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# navigator



FOR THE ADDRESSES OF THE BARS AND OTHER SPOTS IN THIS STORY, SEE **SOURCEBOOK** ON PAGE 168.

Bar dice and whiskey shots? Just another night at Wolski's Tavern.



## milwaukee's best

Where else can you bowl underground, hammer nails into a stump for fun, and gamble for shots? Only in the greatest bar town in America

► **Welcome to the birthplace of PBR** and the former Beer Capital of the World. Of the iconic brews that "made Milwaukee famous" (as Schlitz's tagline once read), Miller is the only one left in town. But the taverns—including many former "tied houses" originally affiliated with a particular brewery—have remained miraculously intact, a testament

to the city's esteemed drinking culture. The bars are time machines back to the days when the beer was cheap, cocktails meant a special night out, and the bartender was an old friend. Go on, pull up a stool: We've got stories to tell from a crawl of the finest—and occasionally strangest—places to drink in Milwaukee. —**Julia Kramer**



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### BUTTER BURGER BREAKDOWN

Yes, Milwaukee has a signature burger style, showcased in all its belly-busting splendor at Mazos.

The wide, squishy bun is toasted; then the top is spread with a pat of butter—giving the burger its nickname.

No special sauce here. The power move is to add fried onions (sautéed in a pan—with some more butter, of course).

Both American and Swiss are offered, though the latter cheese is considered a rogue order.

The beef is hand-ground daily and formed into generous flat patties that fit the bun perfectly. Griddled, greasy, and glorious.



**SLEEP HERE**  
The Old World grandeur of the historic Pfister Hotel is just the right counterpoint to a tour of the city's holes-in-the-wall. Rooms from \$159.

### FOUNDATION TIKI BAR

The outside looks like just another average neighborhood bar. But inside it's as though frozen Lake Michigan has transformed into the balmy Pacific. Is that dried puffer fish floating from the ceiling glowing? Or is it the Pirate's Grog served in a ceramic mug you can take home with you? Yes and yes.

> **Serving Since:** 1995; it opened as a punk bar before slowly morphing into a tiki temple around 2004  
> **House Drink:** Mai tai  
> **Don't Miss:** The intricate tiki totems carved by local artist Dave Hansen

### KOZ'S MINI BOWL

"Three Miller High Lives, please." "You folks must be from the east side," a fellow patron murmurs, her tone signaling disdain for these highbrow intruders. The bar contains an apartment's worth of clutter, the centerpiece of which is a taxidermied lion sprawled on an icebox. "The owner shot it when it escaped from a circus," the bartender explains, not quite believing his own story.

> **Serving Since:** 1978  
> **House Drink:** Miller Lite  
> **Don't Miss:** Four lanes of duckpin bowling



**Clockwise from top left:** Drinking and bowling, in that order, at Koz's Mini Bowl; mai tai and shots at Foundation Tiki Bar; Holler House facade; Nixon and Milwaukee Braves memorabilia at Koz's Mini Bowl.

### HOLLER HOUSE

Todd, the gregarious manager, leads us down the stairwell to the oldest bowling alley in the country, where a neighborhood teen manually resets the pins for each frame. Upstairs the decor is unkempt living room slash boudoir: Todd's mother-in-law, the cheeky 89-year-old owner, Marcy Skowronski, has been encouraging first-time female patrons to hang their bras on the ceiling for decades.

> **Serving Since:** 1908  
> **House Drink:** Miller Lite  
> **Don't Miss:** The chance to bowl a frame; call ahead to reserve

## Know Your Milwaukee Bar Games

When you spend this much time in bars, you start to think of new things to do in them.

### BAR DICE


Players bang a dice-filled cup on the bar to get the most of a kind in the highest denomination. Losing is called having "a horse"; it means you're buying the next round.  
**Play it at:** Wolski's Tavern

### HAMMERSCHLAGEN

Participants attempt to drive nails into a stump with a hammer. The last to achieve this feat buys a round. No, we aren't kidding. Not at all dangerous!  
**Play it at:** Victoria's on Potter

### DUCKPIN BOWLING

The balls are the size of grapefruits, the pins are scaled down to match, and in some circles, players get three balls per frame (rather than two).  
**Play it at:** Koz's Mini Bowl



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#### AND NOW FOR SOMETHING COMPLETELY DIFFERENT

You can't hit Milwaukee without visiting the Santiago Calatrava–designed pavilion at the **Milwaukee Art Museum**. The views of Lake Michigan are as impressive as the exhibits.



#### AT RANDOM

From a vinyl booth bathed in orange light, it seems as though we're in a soda fountain that hosted an outrageous Christmas party in 1965...then pressed the pause button for 50 years.

A father and son duo carefully pour spirits into punch bowls, mixing the same Singapore Slings that they've been concocting for decades.

#### > **Serving Since:**

1965

#### > **House Drink:**

Tiki Love Bowl

#### > **Don't Miss:**

The retro electric fireplaces



#### WOLSKI'S TAVERN

What's the difference between closing down a bar in any city and closing down one in Milwaukee? Well, when you end the night at Wolski's, you get a prize for

your efforts: an "I Closed Wolski's" bumper sticker. The 107-year-old bar does everything right: The popcorn is salty and fresh, the bartenders are easygoing, the darts are steel-tipped (not electronic), and

there's still Schlitz on tap—as it should be.

#### > **Serving Since:**

1908

#### > **House Drink:**

Lakefront Brewery's Riverwest Stein

#### > **Don't Miss:**

Closing time: 2 a.m. Sun.–Thurs. and 2:30 a.m. Fri. and Sat.



#### Clockwise from top left:

The Pink Squirrel (ice cream, crème de noya, crème de cacao) at Bryant's Cocktail Lounge; At Random; bull's-eye or bust at Wolski's Tavern; the scene at Boone and Crockett.



#### THE WISCONSIN STATE COCKTAIL

Order an **old-fashioned** in Milwaukee, and you may be surprised. Here the drink is made with brandy (typically Korbel) instead of whiskey and topped with some type of soda (Squirt, Sprite, club soda), an orange slice, and maraschino cherries. In the right hands, such as those of the skilled bartenders at **Boone and Crockett**, it's terrific.

#### THE MORNING-AFTER BACON AND CHEDDAR CROISSANT

Rocket Baby Bakery in nearby Wauwatosa is worth the short drive if only for this über-flaky recombination of those beloved food groups: pork, cheese, flour, and butter.



#### \* LEARN WHILE DRINKING

A visit to Brew City wouldn't be complete without a look at how the suds get made. **Miller** is king, the old **Pabst** castle is worth visiting for the vintage glassware in the gift shop alone, and the **Lakefront Brewery** tour is essentially an hour of unexpectedly lewd stand-up disguised as a lesson in how beer is made. (We recommend it.)



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^Symphony Health Solutions ProVoice<sup>™</sup> Survey, Jan. 2005-Mar. 2014 \*\*Pharmacy Times Surveys, Acid Reducer/Heartburn Categories 2006-2014  
\*\*P&G Calculation based on Nielsen ScanTrack FD+, 2004-2014

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## **vacation inspiration**

How do you re-create a dish from the world's most perfect, most impossible-to-get-to Mediterranean restaurant in a basic London kitchen? In his debut column for *Bon Appétit*, **Yotam Ottolenghi** explains how

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“WOW...”



Kimberly M., Virginia

#### Cueva Ventana, Arecibo

I'd heard about this place and told myself that I'd go during my next trip to PR. I made that trip a reality and am SO glad I did. It is absolutely AMAZING! The photos don't do it justice...  
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THE ALL STAR ISLAND

**S**hould you look for me on a weekday morning, you'd be unlikely to find me in any of the restaurants or specialty shops that I run with my partners in central London. That's because I spend most of my time in our test kitchen, developing recipes for my cookbooks, my columns in the *Guardian*, and various other publications.

But before you picture a swanky, high-spec, Nordic-style food laboratory, let me tell you that my test kitchen is nothing like this. Crammed beneath a small railway arch in North London, with freight trains rumbling above every few minutes, it is deliberately designed to function like a normal home kitchen.

This is where we cook through the new ideas that I pick up when I travel, or browse books, or chat with colleagues, or just putter aimlessly. It is an unassuming creative hub centered on generating the best possible dishes that home cooks can prepare.

The testing process is rigorous, and the standards are obsessively exacting. What we're after are recipes that are not only completely doable and accurate but also somewhat surprising. My aim is to always leave you with a little "Wow!" moment.

This month's recipe is no exception. It was inspired by Sa Foradada, the most beautiful restaurant in the world. What makes this Mallorcan destination so visually pleasing—I am convinced that my heart actually skipped a beat when I first laid eyes on it in 2013—is the fact that it isn't designed at all. (It's just a simple whitewashed building flanked by terraces filled with picnic tables.) Rather, it is a product of nature—and nature, on the northwest side of this island, is incredible.

It's not easy to get to: A rigorous 45-minute hike there is one option; the other is mooring a boat in the bay below, taking a brisk swim, and then walking five minutes up. Whichever way you choose, you are guaranteed to arrive hungry.

The humble simplicity of Sa Foradada and its unique intimacy with its surroundings are reflected in the food. Chef Emilio Fernández, who is in his 70s, made me a spectacular meal over the most basic wood-fired grill using the same cast-iron pans he has been cooking

## Seafood Paella

**6 SERVINGS** *This dish requires some organization and slicing and dicing in advance. But once the paella gets going, the process is pretty seamless—and the rewards are huge.*

- 1 serrano chile, coarsely chopped
- ½ cup chopped fresh parsley
- 10 Tbsp. olive oil, divided
- Kosher salt
- 8 oz. pancetta (Italian bacon), cut into ½" pieces
- 1 large yellow onion, finely chopped
- 1 red bell pepper, cut into ½" strips
- 4 garlic cloves, thinly sliced
- 2 tsp. paprika
- ½ tsp. hot smoked Spanish paprika
- ½ cup dry Sherry
- 3 cups short-grain rice
- 6 cups low-sodium chicken broth
- 3 wide strips orange zest
- ½ tsp. saffron threads
- 12 littleneck clams, scrubbed
- 8 spring onions, trimmed
- 8 oz. haricots verts, trimmed
- 12 large head-on, shell-on prawns or shrimp
- Freshly ground black pepper
- 3 lemons, quartered

Purée chile, parsley, and 6 Tbsp. oil in a food processor until smooth; season chile-parsley oil with salt and set aside.

Heat 1 Tbsp. oil in a 13" paella pan or a 12" cast-iron skillet over medium-high. Cook pancetta, stirring occasionally, until browned and crisp, about 5 minutes. Add yellow onion and bell pepper and cook,

stirring occasionally, until soft, 8–10 minutes. Add garlic and both paprikas and stir until fragrant, about 1 minute. Carefully add Sherry, bring to a simmer, and cook, stirring constantly, until pan is almost dry, about 3 minutes. Add rice and cook, stirring occasionally, until rice is coated and starting to turn translucent, about 3 minutes. Stir in broth, orange zest, and saffron; season with salt. Bring broth to a boil, reduce heat, and simmer until rice is nearly tender, 12–15 minutes.

Pluck out zest. Nestle clams into rice in center of pan and cook until clams begin to open, 12–15 minutes. Cover pan with foil and simmer until rice is al dente and clams open (discard any that don't), 8–10 minutes. Remove from heat (keep covered) and let rice steam 10 minutes.

While paella cooks, heat a grill pan over medium-high. Separately, toss spring onions, haricots verts, and prawns with 1 Tbsp. oil each in bowls; season with salt and pepper. Grill spring onions, turning occasionally, until greens are charred and bulbs are tender, about 5 minutes. Next, grill haricots verts, turning occasionally, until lightly charred and tender, about 2 minutes, then grill prawns until cooked through and shells are charred, about 3 minutes per side. Finally, grill lemons until charred, about 1 minute per side.

Arrange spring onions, haricots verts, and prawns over paella. Drizzle dish with reserved chile-parsley oil and squeeze some juice from grilled lemons over. Place remaining wedges on top of paella and serve.

with for more than 40 years. His paella, brimming with vegetables and seafood, was the one dish I just had to emulate as soon as I got back to London.

Tall order! As I was trying my own version, I realized that, like the view, the flavors were impossible to re-create. What made Emilio's paella so amazing were his practiced hand, his well-used utensils, the hyperlocal ingredients, and the smokiness they absorbed from the burning wood.

Having said all that, I was still pretty chuffed with my Sa Foradada-inspired paella, made by grilling vegetables and prawns before adding them to rice that had absorbed the aromas of Sherry, pancetta, and orange, and then boosting the finished dish with plenty of fresh parsley oil. I am convinced that it was that magical view, still fresh in my mind two years on, that guided me in the right direction as the trains rumbled overhead. ■



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## PAPPARDELLE WITH CHICKEN

SERVES 4 | ACTIVE: 30 MINUTES | TOTAL: 45 MINUTES

3 Tbsp. Bertolli® Classico Olive Oil  
 1 ¼ lb. boneless skinless chicken thighs, cut in half  
 Salt and pepper  
 1 small yellow onion, diced small  
 2 stalks celery, diced small  
 1 red bell pepper, stemmed and seeded, diced small  
 1 ½ tsp. chopped fresh rosemary  
 ½ tsp. crushed red pepper  
 2 cups Bertolli® Olive Oil & Garlic Sauce  
 ½ cup chicken broth  
 ¼ lb. dried pappardelle  
 ¼ cup chopped parsley  
 ½ cup freshly grated Parmigiano-Reggiano

1. Heat Bertolli® Classico Olive Oil in a dutch oven over medium-high heat until shimmering. Season chicken with salt and pepper, add to pot in a single layer; cook, stirring occasionally, until golden brown, about 5 minutes. Add onion, celery, and bell pepper; cook, scraping up any browned bits from the bottom, until onion is translucent, about 3 minutes. Add rosemary and red pepper; cook until fragrant, 1 minute.
2. Stir in Bertolli® Olive Oil & Garlic Sauce and broth; bring to boil. Reduce heat to simmer; cook until liquid is reduced by half and chicken is tender, about 20 minutes. Use two forks to shred chicken; adjust seasoning.
3. Meanwhile, bring a large pot of salted water to boil. Cook pasta according to package instructions. Reserve 1 cup pasta water. Add pasta to sauce; stir gently to coat. Adjust consistency of sauce with pasta water, if necessary.

# CREAMY WHITE BEAN GRATIN WITH BROCCOLI RABE AND SAUSAGE

SERVES 4 | ACTIVE: 30 MINUTES |

TOTAL: 1 HOUR

- ¼ cup Bertolli® Classico Olive Oil, divided
- 1 lb. fresh Italian sausage links
- 1 small yellow onion, finely chopped
- 1 small bunch broccoli rabe, tough stems trimmed
- Salt and pepper
- 1 3-inch sprig fresh rosemary
- 1 cup chicken broth
- 1 cup Bertolli® Garlic Alfredo Sauce
- 2 (15.5-oz.) cans cannellini beans, drained and rinsed
- 1 cup freshly grated Parmesan cheese, divided
- 2 cups coarse fresh breadcrumbs
- Finely grated zest of 1 lemon

1. Preheat oven to 400°. In large skillet over medium-high, heat 2 Tbsp. Bertolli® Classico Olive Oil until shimmering. Add sausage; cook, turning occasionally, until browned, about 5 minutes. Transfer to plate.
2. Reduce heat to medium, add 1 Tbsp. Bertolli® Classico Olive Oil and onion to the pan. Cook, stirring occasionally, until translucent, about 3 minutes. Add broccoli rabe; cook until wilted. Add rosemary, broth, Bertolli® Garlic Alfredo Sauce, and cannellini beans; stir. Bring mixture to simmer; cook 2 minutes. Stir in ½ cup cheese; season with salt and pepper.
3. Transfer mixture to a shallow 2-quart baking dish set on a baking sheet and arrange sausages on top. In a small bowl, combine breadcrumbs with 1 Tbsp. Bertolli® Classico Olive Oil; add remaining cheese and lemon zest until evenly coated. Season with salt and pepper and spread evenly over the top of beans and sausages. Bake until mixture is bubbling and breadcrumbs are deep golden brown, about 30 minutes.

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BON APPÉTIT



**WILL**

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→ IF YOU'VE EVER HOPPED A PLANE FOR A SANDWICH, HELICOPTERED TO REMOTEST NEW ZEALAND TO SNORKEL FOR YOUR DINNER, OR BOARDED AN OVERNIGHT TRAIN FROM NEW ORLEANS BECAUSE YOU HEARD THE DINING CAR'S BEEF TENDERLOIN IS TOTALLY ON POINT, THIS IS THE ISSUE FOR YOU. HERE ARE 29 WAYS TO GET LOST AND FED



**EAT,  
DRINK,**

**AND**

**GARDEN  
YOUR  
HEART  
OUT**

**AT**

**BABYLONSTOREN**



*recipes by* **MARANDA ENGELBRECHT**

*photographs by* **MICHAEL GRAYDON + NIKOLE HERRIOTT**





Red Salad  
with Pickled  
Beet Vinaigrette  
P. 107



**MAYBE YOU THINK** you don't want to work on vacation. But when you're staying at Babylonstoren, tucked in the Cape Winelands outside Cape Town, you'd be wrong. To start, you can play farmhand on the hotel's 1,400 breathtaking acres: Gather produce—peaches, mulberries, stuff you've never even heard of (loquats!)—bake bread early in the morning, press olive oil from the 8,800 olive trees, harvest honey with the resident beekeeper. Then head back to your room, stylish whitewashed quarters inspired by centuries-old farm cottages, and cook your bounty in the room's glass-cubed kitchen. Open a bottle of wine from the property, and wonder why making dinner doesn't feel this magical at home.

And if you're not that industrious? Take day trips to the nearby wineries in the Franschhoek and Stellenbosch regions, go canoeing on the hotel's lake, cycle through citrus orchards, sunbathe by the reservoir-turned-pool, or request a hammam treatment at the spa's Turkish bath. Then grab a table at Babel, the hotel's award-winning restaurant, which serves produce grown yards away (see recipes). No matter your approach, the result is the same: one of the great food lover's vacations in the world right now. —SARAH KHAN

## Roast Chicken with Rhubarb Butter and Asparagus

**4 SERVINGS** Talk about a spring chicken. The sour-sweet rhubarb butter seasons and bastes the meat as the bird roasts.

- 1 large rhubarb stalk, cut into ½" pieces
- ¼ cup fresh orange juice
- 2 Tbsp. honey
- 1 Tbsp. finely grated peeled ginger
- ½ cup (1 stick) unsalted butter, room temperature
- Kosher salt, freshly ground pepper
- 1 3½–4-lb. chicken, backbone removed, chicken patted dry
- 2 Tbsp. olive oil, divided
- 1 Tbsp. fresh thyme leaves
- 1 bunch asparagus, trimmed
- 2 lemons, halved

Bring rhubarb, orange juice, honey, and ginger to a simmer in a small saucepan over medium-low heat. Cook, stirring occasionally, until rhubarb is soft but not falling apart, about 5 minutes. Drain over a small bowl. Reserve cooking liquid and rhubarb separately; let cool.

Mix rhubarb and butter in a small bowl until smooth; season with salt and pepper. Set aside 1 Tbsp. rhubarb butter for vegetables.

Preheat oven to 400°. Place chicken, skin side up, on a rimmed baking sheet. Gently slide your fingers underneath skin to loosen and rub flesh all over with remaining rhubarb butter (try not to tear skin). Drizzle chicken with 1 Tbsp. oil and some of the reserved rhubarb cooking liquid, scatter thyme over, and season with salt and pepper.

Roast chicken until skin is browned and crisp and meat is cooked through (juices will run clear and an instant-read thermometer inserted into the thickest part of a thigh should register 165°), 40–50 minutes. Let rest 10 minutes.

Meanwhile, prepare grill for medium-high heat (or heat a grill pan over medium-high). Toss asparagus in a large bowl with remaining 1 Tbsp. oil; season with salt and pepper. Grill asparagus and lemons (cut side down), turning asparagus often, until stalks are just tender, 2–3 minutes. Let lemon halves cool.

Toss asparagus with reserved rhubarb butter. Serve chicken and asparagus with any pan juices drizzled over with grilled lemons for squeezing over.

## Poached Eggs with Mushroom, Tamarillo, and Sage

**4 SERVINGS** Babylonstoren's chef Maranda Engelbrecht uses exotic tamarillos. If you can get them, great. If not, tomatoes are your best swap.

- 1 tsp. distilled white vinegar
- 4 large eggs
- 6 Tbsp. unsalted butter, divided
- 8 oz. shiitake mushrooms, stems removed, torn into pieces
- 8 oz. oyster mushrooms, trimmed, torn into pieces
- Kosher salt, freshly ground pepper
- 2 Tbsp. fresh lemon juice, divided
- ¼ cup sage leaves
- 8 tamarillos, peeled, thinly sliced, or 4 medium heirloom tomatoes, cored, thinly sliced (or a mix of both)
- 2 oz. Parmesan, shaved
- Flaky sea salt

Bring 2" water to a boil in a large saucepan; reduce heat to a gentle simmer and add vinegar. Crack an egg into a small bowl; gently slide egg into water. Repeat with remaining eggs, waiting until whites start to set before adding the next. Poach until whites are set and yolks are still runny, about 2 minutes. Using a slotted spoon, transfer eggs as they are done to paper towels.

Heat 2 Tbsp. butter in a large skillet over medium-high. Add half of both mushrooms; season with kosher salt and pepper. Cook, tossing occasionally, until mushrooms are tender and browned, about 5 minutes. Transfer to a plate. Repeat with remaining mushrooms and another 2 Tbsp. butter; transfer to same plate. Drizzle with 1 Tbsp. lemon juice.

Heat remaining 2 Tbsp. butter in same skillet over medium-high; cook sage, shaking skillet, until fragrant and crisp, about 2 minutes. Transfer to paper towels with a slotted spoon. Reserve skillet.

Divide tamarillo slices among plates, arranging so they overlap; season with kosher salt and pepper. Drizzle with remaining 1 Tbsp. lemon juice.

If butter has started to solidify, return mushrooms to reserved skillet and gently reheat over medium, tossing. Using a slotted spoon, spoon mushrooms over tamarillos, top with poached eggs, fried sage, and Parmesan. Season with sea salt and more pepper. Drizzle any butter in skillet over eggs.



**LEFT TO RIGHT, TOP TO BOTTOM:** Checking on satumas in the hotel's orchard; Babel restaurant; Poached Eggs with Mushroom, Tamarillo, and Sage (see opposite page for recipe); enjoying a glass of wine and a snack outside; you have arrived; a casual wine tasting; a guest strolls among the cacti; one of the resident roosters; Green Juice with Baobab Powder (for recipe, see page 107).

Roast Chicken  
with Rhubarb  
Butter and  
Asparagus  
P. 104



## Red Salad with Pickled Beet Vinaigrette

**MAKES 1 CUP VINAIGRETTE** *The color-coded salad is one of Babylonstoren's signature dishes and always features a mix of fruits and vegetables on the same plate. Engelbrecht says produce that looks good together tastes great together, too, and she's developed specific vinaigrettes to complement the red, yellow, and green options.*

### PICKLED BEETS

- 6 baby red beets, trimmed, scrubbed
- 2 whole star anise pods
- 2 cups verjus
- 1 tsp. kosher salt

### VINAIGRETTE AND ASSEMBLY

- 2 Tbsp. raw pumpkin seeds (pepitas)
- 2 anchovy fillets packed in oil
- 1 garlic clove, finely grated
- $\frac{1}{3}$  cup grated Parmesan
- $\frac{1}{4}$  cup basil leaves
- $\frac{1}{4}$  cup olive oil
- 2 Tbsp. fresh lemon juice
- Kosher salt, freshly ground pepper
- Mixed red and purple raw fruits and vegetables (such as tomatoes, plums, berries, radishes, beets, rainbow carrots, and watermelon), halved, sliced, and/or cut into wedges

**INGREDIENT INFO:** Verjus is a tart juice made from unripe grapes. You can find it at specialty foods stores and online.

**PICKLED BEETS** Bring beets, star anise, verjus, salt, and 1 cup water to a simmer in a small saucepan over medium heat. Reduce heat to medium-low and cook beets, adding water as needed to keep them covered, until tender, 30–40 minutes. Let cool.

Remove beets from brine with a slotted spoon and rub with paper towels to remove skins. Set beets aside. Reserve brine separately.

**DO AHEAD:** Beets can be pickled 3 days ahead. Return beets to brine; cover and chill.

**VINAIGRETTE AND ASSEMBLY** Toast pumpkin seeds in a dry small skillet over medium-high heat, tossing occasionally, until golden brown and puffed, about 3 minutes. Let cool.

Process anchovies, garlic, Parmesan, basil, oil, lemon juice, and 2 pickled beets in a food processor until smooth; season with salt and pepper. With motor running, thin vinaigrette with reserved brine to a pourable consistency. Add pumpkin seeds and pulse until coarsely ground.

To serve, spoon some vinaigrette into a shallow bowl and arrange fruits and vegetables of choice on top. Season with salt and pepper.

**DO AHEAD:** Vinaigrette can be made 2 days ahead. Cover and chill.

## Yellow Salad with Citrus-Date Vinaigrette

**MAKES  $\frac{3}{4}$  CUP VINAIGRETTE** *The dates act as both a sweetener and an emulsifier in this citrusy, mustardy vinaigrette.*

- 2 Medjool dates, pitted
- $\frac{1}{4}$  cup olive oil
- 2 Tbsp. fresh lemon juice
- 2 Tbsp. fresh orange juice
- 1 Tbsp. whole grain Dijon mustard
- $\frac{1}{2}$  tsp. ground cumin
- Kosher salt, freshly ground pepper
- Mixed yellow and orange raw fruits and vegetables (such as corn, Sun Gold tomatoes, golden beets, apricots, clementines, and pineapple), halved, sliced, and/or cut into wedges

Process dates, oil, lemon juice, orange juice, mustard, and cumin in a food processor until smooth. Thin vinaigrette with water to a pourable consistency; season with salt and pepper.

To serve, spoon some vinaigrette into a shallow bowl and arrange fruits and vegetables of choice on top. Season with salt and pepper.

**DO AHEAD:** Vinaigrette can be made 2 days ahead. Cover and chill.

## Green Salad with Prosciutto Vinaigrette

**MAKES  $\frac{1}{2}$  CUP VINAIGRETTE** *The crisped prosciutto adds salty and savory notes, not unlike what Parmesan brings to a Caesar dressing.*

- 4 thin slices prosciutto (about 1 oz.)
- 1 garlic clove, finely grated
- $\frac{1}{4}$  cup olive oil

- 1 Tbsp. fresh lemon juice
- 1 Tbsp. white wine vinegar
- 1 tsp. honey
- Kosher salt, freshly ground pepper
- Mixed green raw fruits and vegetables (such as celery, avocado, Bartlett pear, green beans, cucumber, and kiwi), halved, sliced, and/or cut into wedges

Preheat oven to 300°. Arrange prosciutto in a single layer on a wire rack set inside a rimmed baking sheet and bake until browned and crisp, 20–25 minutes. Let cool, then crush into bits.

Whisk garlic, oil, lemon juice, vinegar, and honey in a medium bowl to combine. Mix in crushed prosciutto; season with salt and pepper.

To serve, spoon some vinaigrette into a shallow bowl and arrange fruits and vegetables of choice on top. Season with salt and pepper.

**DO AHEAD:** Vinaigrette can be made 2 days ahead. Cover and chill.

## Green Juice with Baobab Powder

**4 SERVINGS (MAKES ABOUT 4 CUPS)**

*Okay, fine, you've never heard of baobab—but that's about to change. (Remember when no one knew how to pronounce quinoa?) You'll find the powder from the tangy superfruit stocked at the health food store.*

- 1 small green cabbage, outer leaves removed, cut into thin wedges
- 1 medium fennel bulb, cored, cut into quarters
- 2 green apples, halved
- 4 celery stalks
- 1 lemongrass stalk, tough outer layers removed, root end trimmed (pale-green parts only)
- 1 2" piece ginger, peeled
- 2 tsp. baobab powder (optional)

Pass cabbage, fennel, apples, celery, lemongrass, and ginger through a juicer. Transfer juice to an airtight container; cover and chill until cold.

Just before serving, add baobab powder to juice and stir until dissolved. Divide juice among glasses.



## JOURNEYS

NO.

# 2

## I Got Lost—on Purpose

➔ **WHEN I PLANNED** the first part of our honeymoon in Thailand, I knew I wanted to go deep, to visit places where tourists didn't go and we might not be particularly... comfortable. What that translated to was not really planning much at all. Who wants to take a trip where you know exactly what you're going to do and eat every minute? You might as well stay home, save a few grand, and look at Google images in your underwear.

So we rented a motorcycle in Chiang Mai and set off on a 700-mile trip through the mountains of northern Thailand with only a couple of maps and a general sense of what route we would take. There are no real guidebooks to that region—and that was the point. We stopped whenever we felt like it, stayed in little bungalows on the side of the road, hiked along rivers, got lost in the woods.

And we ate really well. We tried *khao soi*—the coconut milk-based egg noodle soup laced with the most unbelievable curry—prepared by an old woman while kittens played around our feet. There were spicy fermented rice sausages, sticky fried coconut cakes, and everything we tasted at a night market around a lake, with food vendors set up on one side and a high school battle of the bands taking place on the other. There were no reservations to stress out about, no anxiety about making sure we were getting the “best” version of some dish. Wherever we were, whatever we were eating, we knew we were in the exact right place, eating the exact right thing.

—TIM MCSWEENEY,  
AS TOLD TO AMIEL STANEK



NO.  
3

## DON'T JUST RENT A BED. RENT A KITCHEN, TOO

➔ **WHILE MANY** people's daydreams involve swimming in blue-green waters, at *BA* we have visions of marble counters, six-burner ranges, kitchens overlooking the beach or the Eiffel Tower. If this is your dream too, skip the hotel and rent a home through one of these sites. (Plus: a couple of tips for getting the most out of them.)

—BELLE CUSHING

➔ **Airbnb**  
Click the “kitchen” filter and consult the website's neighborhood guides to find a temporary home at any price point that's a great base for cooking and for eating out. [airbnb.com](http://airbnb.com)

➔ **Kid & Coe**  
Specializes in surprisingly chic kid-friendly rentals around the globe. Check the listing for bonuses like toys and high chairs. [kidandcoe.com](http://kidandcoe.com)

➔ **Welcome Beyond**  
Let the aspirational lodgings (think design-blog-famed kitchens or campfire-equipped yurts) determine your destination, not the other way around. [welcomebeyond.com](http://welcomebeyond.com)

**LOOK SMART**  
Kids = kitchen. Searching for “family-friendly” properties should bring up spacious, quality cooking facilities.

**DO YOUR PREP**  
E-mail the host in advance to check on specific perks you want, like coffeemakers or blenders for morning smoothies.



**RENT THIS HOUSE!**  
This Belgian carriage house could be yours starting at \$275/night. Find more at [kidandcoe.com](http://kidandcoe.com).



4.

[ WORLDLY ADVICE ]

**“Keep a disposable camera in your bag at all times, an off-brand variety whose iffy film may result in grainy, vintage-looking photos. There's something truly special about having a limited number of exposures and making them really count. Return home from your hut on the beach in the Yucatán, drop off your film at the drugstore, then relive that magical (unedited) vacation all over again.”** —ALISON ROMAN



NO.  
**5**

## HOP A BOAT TO YOUR DREAM LUNCH

◆ **SOME FOOD-CENTRIC** types chart their European vacations by referring to a constellation of Michelin stars and San Pellegrino 50 Best rankings. When I'm lucky enough to jet across the Atlantic, I try to get away

from all that. And one can't get much farther away than tiny Da Laura restaurant in San Fruttuoso, Italy.

Set beneath the gravel-lined arches of an eighth-century abbey on a pristine cove, it's around the bend from the impossibly posh Portofino and just up the way from the larger but still charming Santa Margherita. But there are no crowds here since it's accessible pretty much only

by boat. Rent one if you're the adventurous, deep-pocketed type—or hop a ferry. And when you arrive, just exhale—and appreciate why you endured that overnight flight, the train ride, the wailing kids, and the nagging jet lag.

Da Laura is a mom-and-pop setup of a few wooden tables and a pop-up kitchen. Gaze out at crystal-blue water and settle into a chilled bottle of coastal Italian *vino*, a plate of simply

dressed white anchovies, and a serving of hot, crisp *calamari fritti*. Then, no matter what, get the *lasagnette al pesto*, tender sheets of pasta casually laid onto a small plate, napped with a sauce so green it looks almost illuminated.

And then? Well, because you're wearing your swimsuit, you just get up from your table and wade into that invigorating blue water. *Perfetto*.

—ADAM RAPOPORT

### COVE AFFAIR

Food tastes approximately twice as good when eaten with a water view. (And Da Laura is great to begin with.)



# EAT THE WORLD (YES, THE ENTIRE WORLD) ALONG ATLANTA'S BUFORD HIGHWAY

**EVERYTHING I KNOW** about ethnic food, I learned on Atlanta's Buford Highway. I learned how to eat Shanghai-style soup dumplings (bite off the little knot and slurp). I learned that a deeply flavorful, clean-tasting broth is the key to incredible Vietnamese *pho* (so is a little beef tendon). And I learned that a simple squeeze of lime could make a *lengua* taco sing. But the most important thing I learned on this seven-mile stretch lined with a United Nations of restaurants is that **an epic appetite and a mind open to new flavors are the keys to a well-fed life.** Next time you're in Atlanta, head to Buford Highway (we call it BuHi) for a seat at the world's table. —ANDREW KNOWLTON

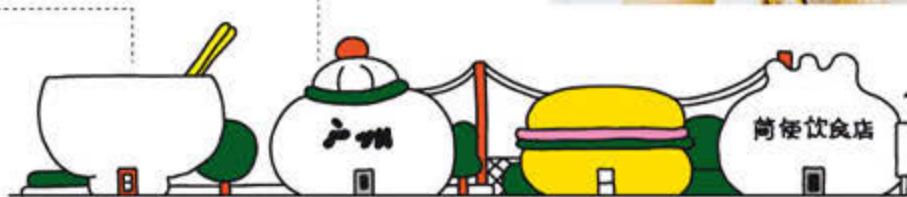


Two of everything, please.



## Dim Sum

On the weekends, I will happily wait in line for an hour at the sprawling **Canton House** for a loud, multigenerational family meal. My kids zero in on the cart hawking shrimp wrapped in fried tofu skin, while I seek out rice-noodle rolls stuffed with shrimp (*cheong fun*), radish cakes (*lo bak gou*), and steamed rice with Chinese sausage wrapped in lotus leaf (*lo mai gai*). Eat with your belly, not with your eyes, because each time the stacked-high dim-sum carts roll by, it gets harder to say no. 4825 Buford Highway NE; 770-936-9030; [cantonhouse restaurant.com](http://cantonhouserestaurant.com)



## Pho

If there's one dish that defines the Buford Highway experience for me, it would have to be *pho*. It's cheap Vietnamese soul food that transports me to another continent. Dozens of places sling the famous noodle soup, but one stands apart: **Pho Dai Loi #2**. Is it the beefy broth, which would make any fancy French chef jealous? The eye-round steak, flank, brisket, and soft tendon bobbing in the rich liquid? Is it all the condiments—fish sauce, culantro, mint, chili sauce—you can add to customize your bowl? I'll keep going to BuHi until I figure it out. 4186 Buford Highway NE; 404-633-2111

## Banh Mi

There's much debate as to which spot sells Atlanta's best *banh mi*: Lee's Bakery or **Quoc Huong Banh Mi Fast Food**? I'm a loyal QH guy myself. I love the no-nonsense ladies who take my order. I love the always-fresh, ultracrispy rice-flour baguettes. And I love the spicy and crunchy barbecued pork filling that has become its signature. If you want a Knowlton special (you do), add a fried egg and eat your sandwich outside on the hood of your parents' car. 5150 Buford Highway NE; 770-936-0605





## Tacos

How do you know that **El Rey del Taco** is the real deal? See that person in the kitchen making corn tortillas to order? That's how. I like mine loaded with crispy *carnitas*, rich *cabeza* (cow's head), and, best of all, *lengua* (tongue) with a showering of raw onions and cilantro. If you ever find yourself hungry in Atlanta at 2 a.m., well, now you know where to go. 5288 Buford Highway; 770-986-0032; [elreydeltacoatl.com](http://elreydeltacoatl.com)



## Korean

Restaurants specializing in Korean barbecue and *bibimbap* pack the northern end of BuHi, just outside the I-285 loop that encircles Atlanta. Of all the options, **Yet Tuh** does home-style Korean the best. That means dishes like grilled mackerel, whelk salad, and, my favorite, *andong jjimdak*. It's a huge portion of soy-simmered chicken served atop chewy glass noodles and finished with chiles, onions, and a fistful of sesame seeds. It's sweet and sour and spicy and yet another discovery I owe all to Buford Highway. 3042 Oakcliff Road; 770-454-9292

U  
S  
A



## Dumplings

Your reward for finding the hole-in-the-wall **Northern China Eatery** is some of Atlanta's best dumplings, stuffed with shrimp, pork, and chives. The cumin-rubbed lamb skewers (often a special) are also a must, as is the potato and carrot stir-fry. Doesn't sound like your typical Chinese fare, does it? That's the point. 5141 Buford Highway NE; 770-458-2282



Who needs  
ambiance  
when there  
are  
gnotie?



## Sushi

When it comes to stellar sushi, the quality and freshness of the fish most certainly matters. But anyone with a FedEx account and a budget can get excellent tuna. What really separates the great from the good is the rice. At **Sushi House Hayakawa**, owner Atsushi "Art" Hayakawa prides himself on slightly vinegary rice served warm. That attention to detail, and Art's ebullient personality, is what makes this place Atlanta's top pick for sushi. I'm not going to tell you to sit at the bar for the best experience, because you already know that. 5979 Buford Highway NE; 770-986-0010; [atlantasushibar.com](http://atlantasushibar.com)



Pecorino and guanciale are authentic to this dish, but Farm and pancetta would be tasty too.



## WHEN IN ROME, TAKE WHATEVER ROAD LEADS TO DA CESARE AL CASALETTO

ITALY

◆ ROMANS ARE LOYAL to their local trattoria, and most wouldn't bother making the trip to eat at one in another neighborhood—which is a shame, because I'd get on a plane right now to eat the *pasta alla gricia* at Da Cesare al Casaletto. The understated restaurant is a classic *cucina Romana* spot (think great fried stuff, stewed artichokes, braised oxtail). But the thick tubes of rigatoni—glossy from rendered *guanciale* drippings and cloaked in an emulsified sauce of tangy-salty Pecorino and cracked

black pepper—are what made me pull the plate a little closer, praying that my family members wouldn't come in for a bite. The noodles were so firm they almost bit back, making me realize that what I've thought of as *al dente* all this time has been so very wrong. This recipe is all about quality ingredients—six of them, if you count salt—and we got the chef to share his technique. The next time I'm in Rome, I'll head straight to Da Cesare for this dish. Until then, I'll cook it like a local, at home. +39-06-536015 —CARLA LALLI MUSIC

## ◀ Pasta alla Gricia

**2 SERVINGS** Both guanciale and Pecorino are quite salty; Leonardo Vignoli, the chef at Da Cesare al Casaletto, recommends undersalting the pasta water to give you more control.

- 1 Tbsp. extra-virgin olive oil
- 6 oz. guanciale (salt-cured pork jowl), cut into ¾" pieces
- 8 oz. rigatoni
- Kosher salt
- 2 tsp. coarsely ground black pepper, preferably ground with a mortar and pestle
- 3 oz. Pecorino Romano, finely grated on the small holes of a box grater (about 3 cups)

Heat oil in a large skillet over medium-low. Cook guanciale, stirring often, until it starts to brown and crisp, 10–15 minutes; it will shrink dramatically as the fat renders. Transfer to a small bowl with a slotted spoon; reserve skillet (do not wipe out).

Meanwhile, cook pasta in a large pot of boiling lightly salted water, stirring occasionally, until pasta is about halfway cooked (not quite al dente); drain, reserving 1½ cups pasta cooking liquid.

Add ¾ cup pasta cooking liquid to reserved skillet and bring to a gentle boil over medium heat, swirling often to encourage drippings and liquid to emulsify, about 1 minute. Add pasta and cook, tossing often and adding more pasta cooking liquid as needed, until pasta is al dente and a thick, glossy sauce forms, 5–7 minutes (this second cooking is why you undercook the pasta initially).

Increase heat to medium-high. Add guanciale, pepper, and two-thirds of Pecorino; toss well to combine and melt cheese. Serve pasta topped with remaining Pecorino.

JOURNEYS



NO.

9

## That Time I Traveled Like It Was 1959

➔ **IF YOU WANT TO FEEL** like your grandparents did when they traveled—when the process of traversing a thousand miles was every bit as special as the fact of it—you'll want to hop a train. A 1920s Pullman railcar to be precise, meticulously restored by Pullman Rail Journeys, a company eager to bring back the golden age of rail in all its kitschy glory. Riding its route from New Orleans to Chicago over 20 hours, I was transported in every sense of the word. The dining car—white tablecloths, flowers,

burgundy banquettes—was where the action was. **White-jacketed porters shook frosty gin martinis as views of Lake Pontchartrain whipped by.** Club sandwiches for lunch, beef tenderloin with Madeira sauce and potatoes Romanoff for dinner. After-dinner Scotch. Nightcaps. (It was all-inclusive—why the hell not?) Before I knew it, I was crammed into coach flying back to New York with only a mini bag of pretzels, just *knowing* there's a better way to travel. [travelpullman.com](http://travelpullman.com) —**AMIEL STANEK**

NO.

8

## FLY HIGH LIKE A HOTSHOT CHEF

▶ Between *Top Chef* tapings, hitting the food-festival circuit, and more, chef **Hugh Acheson** spends much of his time far from his family in Athens, Georgia. In the past year, he's hit upward of 30 cities, from Barcelona to Bentonville, Arkansas. How does this man on the move prepare for each trip? —**BELLE CUSHING**

### ROLLS WITH IT

This Victorinox roller bag has been Acheson's constant travel companion for the past two years. **"It's bulletproof,"** the chef says. Compact and light, it makes for smooth wheeling on everything from carpet to cobblestone.

### NEVER LEAVES HOME WITHOUT

Acheson's kitchen-survival kit can fit in a carry-on: two Kunz spoons and a pair of tweezers. **"More than a knife, a great spoon is my go-to culinary tool,"** he says. But the lack of knives doesn't keep him safe from the TSA: **"Every time, they search my bag. The tweezers must look like the most dangerous weapon of all time in the x-ray machine."**

### SAYS YES TO PLANE FOOD

He will eat the meal on board (**"I'm not picky"**), but he has a strategy: **Always choose the chicken.** **"It's not good chicken, but at least it'll taste like chicken,"** he says. **"The vegetarian casserole? That's a roll of the dice."** Above all, steer clear of any lettuce.





THAILAND

NO.


10

THE  
STREETS

OF  
BANGKOK

photographs by **AUSTIN BUSH**

**HEN KRIS YENBAMROONG**, the chef of the popular Night + Market restaurants in L.A., goes back to Bangkok to visit relatives, the first thing he does is go outside. That's because the city's street food is the inspiration for much of his menu. He might spend an entire day trying different chicken wings, another savoring the smoky "wok flavor" that deepens a comforting bowl of noodles with chicken and egg. Yenbamroong takes notes on everything from the "boxing chicken"—named for the famous spatchcocked bird served at Likhit Gai Yang, a restaurant outside a boxing arena—to the turmeric-infused pork skewers from a vendor at the Patpong night market so he can bring their flavors back to all of us. Until you're able to make the trip to Bangkok, here are Yenbamroong's home cook-friendly recipes for his favorite dishes. —**CHRISTINE MUHLKE**



Wok-Fried  
Rice Noodles  
with Chicken  
and Squid  
P. 118

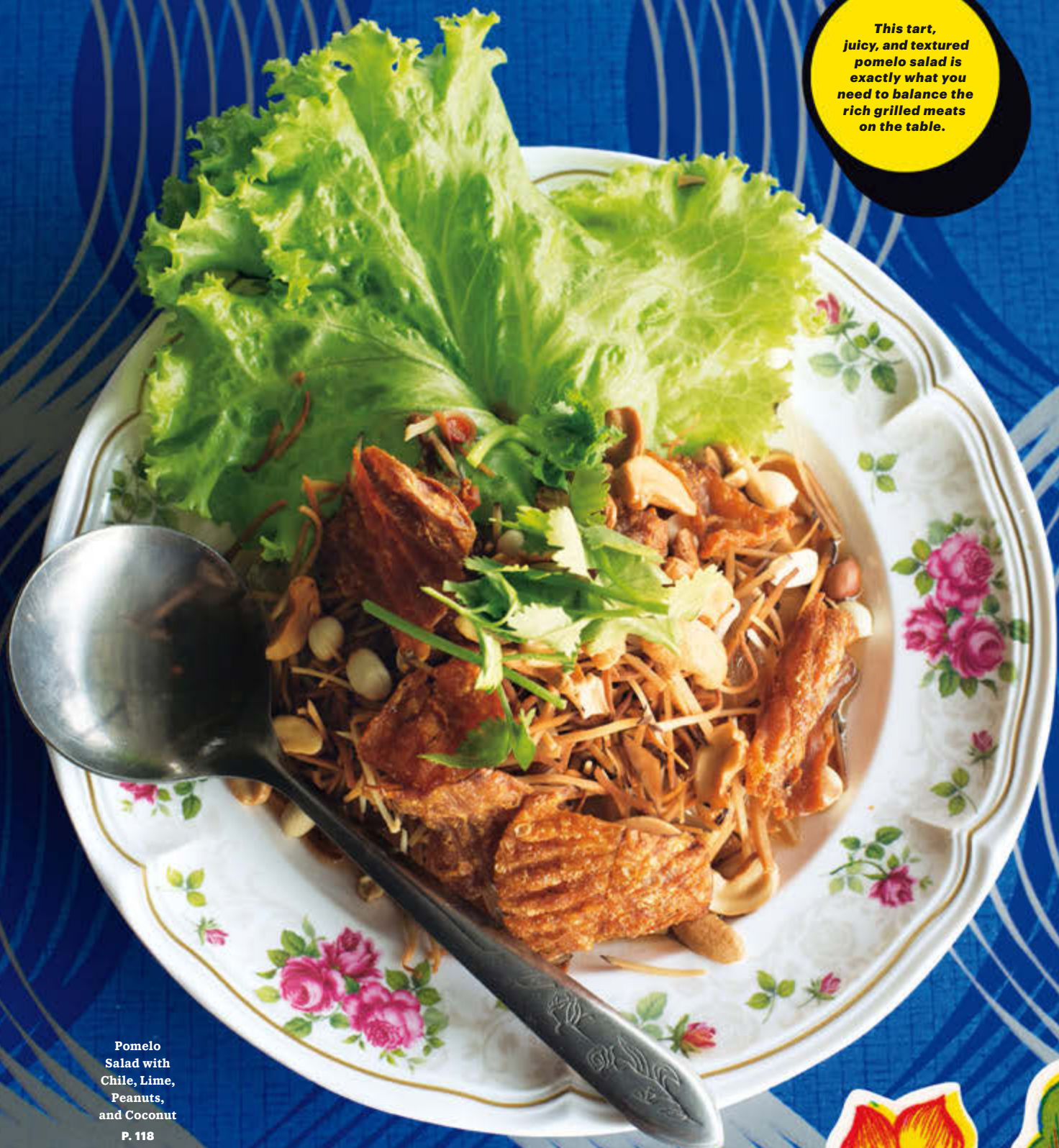
Sure,  
you can make  
these satisfying  
wok-fried noodles  
without a wok. Just  
get your skillet  
super hot.

Curry-  
and-Coconut-  
Milk-Grilled  
Pork Skewers  
P. 118

The  
sweetened  
condensed milk in  
these spiced skewers  
delivers richness, but  
it can also burn. Turn  
them frequently to  
prevent that.

*This tart, juicy, and textured pomelo salad is exactly what you need to balance the rich grilled meats on the table.*

Pomelo  
Salad with  
Chile, Lime,  
Peanuts,  
and Coconut  
P. 118



## Pomelo Salad with Chile, Lime, Peanuts, and Coconut

**4 SERVINGS** A palate cleanser packed with sweet, sour, and salty flavors; taste and tweak the seasonings as you go.

- 2 Tbsp. palm sugar or light brown sugar
- 2 red or green Thai chiles, finely chopped
- 2 garlic cloves, finely chopped
- ¼ cup fresh lime juice
- 3 Tbsp. fish sauce
- Kosher salt
- ½ cup unsweetened shredded coconut
- ½ cup vegetable oil
- 2 shallots, thinly sliced, divided
- ¼ cup peanuts, preferably skin-on
- 2 pomelos or 3 ruby red grapefruit
- ¾ cup torn cilantro leaves with tender stems
- 2 Tbsp. dried shrimp (see p. 165)

Whisk palm sugar and 1 Tbsp. water in a medium bowl to dissolve sugar. Whisk in chiles, garlic, lime juice, and fish sauce; season with salt. Balance with more sugar, lime juice, or fish sauce if needed.

Toast coconut in a dry small saucepan over medium-high heat, stirring occasionally, until golden brown, about 4 minutes. Transfer to a small bowl.

Heat oil in same saucepan. Add half of shallots and fry, swirling, until golden brown and crisp, about 3 minutes. Transfer to paper towels with a slotted spoon to drain; season with salt.

Cook peanuts in shallot oil until golden brown, about 2 minutes. Transfer to paper towels to drain; season with salt.

Remove peel and white pith from pomelos. Tear membrane off and pull segments into large pieces, transferring to a large bowl as you go. Add cilantro, remaining shallots, and half of dressing and toss to coat. Add coconut, peanuts, and dried shrimp; toss again. Divide among plates, drizzle with remaining dressing, and top with fried shallots.

## Thai Grilled Chicken Wings

**4 SERVINGS** The tangy dipping sauce is great with pretty much any grilled meat. Keep it on heavy rotation this summer.

### DIPPING SAUCE

- 6 dried chiles de árbol
- ½ cup fish sauce
- 1 Tbsp. fresh lime juice
- 1 Tbsp. toasted sesame seeds
- 2 tsp. sugar

### WINGS AND ASSEMBLY

- ½ cup oyster sauce
- ½ cup Thai thin soy sauce
- 2 Tbsp. sugar
- 2 Tbsp. vegetable oil
- 2 tsp. freshly ground black pepper
- 2 lb. chicken wings, tips removed, drumettes and flats separated

**SPECIAL EQUIPMENT:** A spice mill or a mortar and pestle; twelve 8" bamboo skewers soaked in water at least 1 hour

**DIPPING SAUCE** Grind chiles in spice mill to a fine powder. Mix chile powder, fish sauce, lime juice, sesame seeds, and sugar in a medium bowl to dissolve sugar. Adjust with more sugar or lime juice if needed.

**WINGS AND ASSEMBLY** Prepare grill for medium-high heat. Combine oyster and soy sauces, sugar, oil, and pepper in a large bowl. Add wings; toss to coat. Let sit 20–30 minutes (if allowed to marinate longer, they'll be too salty). Thread 2 flat pieces onto each skewer on a diagonal, spacing about ½" apart. Grill along with drumettes, turning occasionally, until lightly charred and cooked through, 6–8 minutes. Serve with dipping sauce.

## Curry-and-Coconut-Milk-Grilled Pork Skewers

**4 SERVINGS** The little bits of fatback add an extra layer of deliciousness.

- 1 13.5-oz. can unsweetened coconut milk
- 2 Tbsp. fish sauce
- 2 Tbsp. Thai thin soy sauce
- 1 Tbsp. sugar
- 1 tsp. kosher salt
- ¾ tsp. freshly ground white pepper
- ½ tsp. curry powder
- ½ tsp. ground turmeric
- ¾ cup sweetened condensed milk
- 1½ lb. boneless pork shoulder (Boston butt), cut into 4x½" strips
- 4 oz. fatback, cut into ½" pieces

**SPECIAL EQUIPMENT:** Twelve 8" bamboo skewers soaked in water at least 1 hour

Bring coconut milk, fish sauce, soy sauce, sugar, salt, pepper, curry powder, and turmeric to a boil in a medium saucepan, stirring occasionally; reduce heat and simmer until sauce is bubbling and flavors have melded, 10–15 minutes. Transfer to a large bowl; let cool slightly, then stir in condensed milk. Taste sauce; it should be

sweet, salty, and peppery. Season with salt and pepper if needed. Add pork and toss, massaging meat with your hands. Cover and chill 1 hour.

Prepare grill for medium-high heat. Thread a piece of fatback onto middle of each skewer, then thread on a piece of pork so one end of pork touches fat and other is at pointy end of skewer. Grill, turning occasionally, until lightly charred and cooked through, about 4 minutes.

## Wok-Fried Rice Noodles with Chicken and Squid

**4 SERVINGS** You'll find fresh rice noodles in well-stocked Asian markets (or search for them on amazon.com).

- 3 Tbsp. vegetable oil
- 1 small skinless, boneless chicken thigh (about 4 oz.), chopped into ¼" pieces
- 3 oz. squid, coarsely chopped
- 2 garlic cloves, finely chopped
- 10 oz. fresh rice noodles; or 8 oz. dried pad thai noodles, soaked 1 hour
- 1 Tbsp. sugar
- 2 Tbsp. Golden Mountain Seasoning Sauce or Thai thin soy sauce
- 1 Tbsp. chopped preserved cabbage (optional)
- 1 Tbsp. chopped preserved sweet radish (optional)
- 2 large eggs
- 4 scallions, chopped
- 1 Tbsp. fish sauce
- Freshly ground white pepper
- 2 cups chopped romaine lettuce
- Hot chili paste (such as sambal oelek; for serving)

Heat oil in a large skillet over high. Cook chicken, squid, and garlic, stirring, until chicken is almost cooked through and garlic is golden, about 2 minutes. Add noodles and sugar. Cook, stirring, until noodles start to brown and chicken is cooked through, about 2 minutes. Stir in seasoning sauce and cabbage and radish, if using.

Push noodles to the edge of skillet and crack eggs into the center. Let eggs sizzle slightly, then break up yolks and whites with spatula. Cook until whites start to set. Toss noodles into eggs to coat and to form smaller pieces of egg. Cook, undisturbed, until underside is brown. Turn and add scallions and fish sauce. Season with pepper and toss.

Arrange lettuce on a platter; top with noodle mixture. Serve with chili paste.



Thai Grilled  
Chicken Wings

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Yenbamroong cuts the wings into two pieces—more surface area means more browned edges. See how he skewers in Prep School, page 159.

★  
The photos in this story were shot at Chef Yenbamroong's favorite Bangkok spots. To see that list and what the dishes will look like when you make them at home, go to [bonappetit.com/thai](http://bonappetit.com/thai)



NO.

11

## I Chai and Chai Again

➔ **IT WAS 3 A.M.**, and Soho was desolate—except for Lahore Deli, a Pakistani take-out joint. After jostling with seemingly every cabbie in Manhattan, I hastily ordered a chai. **The milky black tea, infused with cardamom and fennel, was like nothing I'd ever tasted.**

At that moment, I swore off \$4 cappuccinos and pledged allegiance to Lahore's smooth, subtle brew.

Well, not for long. A few months later, I embarked on a six-week trip to India. Surely I would find the ultimate chai there, right? And so I drank as many versions as I could: a robust cup at a palace on a lake, a creamy version on the shore of the Indian Ocean, an intensely sweet cup on the side of the road in Rajasthan.

When I returned home, I planned my first meal. It had been almost two months since I could choose whatever cuisine I wanted, and yet all I craved was that dreamed-of cup of chai. I knew exactly where to find it. Sometimes you have to fly 15,000 miles to truly appreciate what you have. 132 Crosby St., NYC

—ELIZABETH JAIME OSCOFF

### Lahore Deli's Chai

Bring **4 crushed green cardamom pods**, **½ tsp. crushed fennel seeds**, and 1 cup water to a boil in a medium saucepan. Boil 5 minutes. Reduce heat to medium, then whisk in **4 cups milk** and add **5 tsp. (or 5 bags) strong black tea** (if using bags, add tea loose). Simmer, whisking occasionally, until fragrant and a creamy light brown, 8–10 minutes. Strain into cups. Sweeten as desired. *Makes about 4½ cups*



NO.

12

## DON'T TRAVEL WITHOUT THIS

► **PHONE, BOARDING PASS**, government-issued ID—and your water bottle. These are the things you should always have when you travel. The stylish standby we rely on to save us from overpriced airport bottles ripe for the confiscating (not to mention disease-ridden taps and streams once we get to our far-flung destinations) is the

**Vapur MicroFilter**. It's collapsible, it's self-filtering—and, yes, it's 70 bucks, but think of what you'll save in terms of plastic and trips to the hospital for a giardia infection. Drink up.

\$70; [vapour.us](http://vapour.us)

—BELLE CUSHING



**FREE REFILLS**  
Each filter can tackle about 150 gallons—that's more than 500 liters.

NO.

13

## PUT DANIEL BERLIN ON YOUR "NEXT BIG CHEF" LIST

SWEDEN

◀ **ABOUT TWO-THIRDS** of the way through dinner at Daniel Berlin Krog, the chef steps into the center of the snug dining room, and with all the aplomb of a master carver confronting a great roast, proceeds to slice open a charred celeriac. The moment stands out not just for its highlighting of the attention that Berlin pays to even the most gnarled of vegetables, but also as a final piece of evidence that this is not your average farm-to-table joint.

Located in the bucolic town of Skåne-Tranås in southern Sweden, Daniel Berlin (which is the name of both the restaurant and the chef) elegantly reinvigorates that familiar genre. There's a requisite garden out back, but Berlin doesn't just grow the cabbage that he pairs so exquisitely with ruby-colored venison—he also hunts the deer and forages for the sloe berries in the sauce. **His intimacy with his ingredients translates into beautiful dishes that are as thoughtful as they are flavorful.** Like the service (Berlin's mother is server and garden manager; his father is sommelier—though neither had any restaurant experience), it's part of the reason that dining in the 25-seat space feels so deeply personal—and so worthy of a full day's travel. Attempting to explain that celeriac dish, which was born of a Nordic longing to have barbecue in winter, Berlin says, "I wanted to say something with my cooking that no one else could." [danielberlin.se/en](http://danielberlin.se/en) —LISA ABEND



While proud  
on the plate, Berlin  
can be, um,  
sheepish in person.



# NO. 14 EAT LIKE AN AUSSIE

Australian chefs are on the world's radar in a big way, thanks in no small part to their experimentation with indigenous ingredients

by DAVID PRIOR



## WALLABY

▶ Initial public squeamishness about eating the kangaroo's beloved cousin has relaxed as Australians recognize it for its depth of flavor and tenderness when slow-cooked, particularly the tail, which is now treated as a kind of antipodean oxtail.

### WHERE TO EAT IT

At the recently relocated Sydney institution **Billy Kwong**, chef Kylie Kwong features crisp wallaby buns and red-braises the caramelized tail with black beans and chili.



## OLD MAN SALTBUSSH

▶ Sheep grazing in the drier inland bush areas have historically sustained themselves off this hardy perennial shrub—said to be one of the factors that gives Australian lamb its intense savor and slightly salty aftertaste. Saltbush wasn't considered edible by humans until recently, when chefs began adding it to stir-fries, wrapping meat in it, frying the leaves, and using it as an organic salting agent.

### WHERE TO EAT IT

Native-food evangelist Jock Zonfrillo flash-fries tiny branches of saltbush to create a snack that is a substitute for salt and vinegar chips—minus the salt—at **Orana** in Adelaide.

## FINGER LIMES

▶ Referred to as citrus caviar for its hundreds of pretty teardrop-shape translucent sacks, the diminutive fruit's bright, sweet-tart flavor has helped it go from barely known curiosity to mainstream ingredient.

### WHERE TO EAT THEM

At Sydney's **Sepia**, chef Martin Benn places The Pearl, a sphere of candy, in front of diners. A gentle tap shatters the illusion, as pearls of finger lime, sherbet, and lime cream emerge from the collapsed shell.



## WARRIGAL GREENS

▶ Often referred to as native spinach, this nutrient-dense, antioxidant-rich succulent grows like a weed in coastal parts of the country. Unlike English spinach, cooked warrigal greens retain their flavor, form, and chlorophyllic punch, which is why you'll see them stuffed into dumplings or served as a sturdy side.

### WHERE TO EAT THEM

As part of a compound butter accompanying grass-fed steak at Jeremy Strode's Sydney bistro, **Bistrotte CBD**.



## LEMON MYRTLE

▶ The creamy blossoms of the now-popular bush plant exude an intoxicating perfume that is a combination of honey, citrus, and eucalyptus. When used sparingly, its powerful lemon-meets-lemongrass flavor adds delicate notes to dishes.

### WHERE TO EAT IT

Bircher muesli is an Australian café staple, but the version made by the **Sourced Grocer** in Brisbane is next-level: The soaked oats come with thick yogurt, carefully arranged tropical fruits, and the faintest sprinkle of dried lemon myrtle.



## PEARL MEAT

▶ The flesh from the dinner-plate-size oyster pearl shell (a by-product of Australia's gem industry) was once discarded. Long prized by aboriginal people and the Asian market for its texture (somewhere between a scallop and abalone), the West Australian delicacy has been discovered by chefs.

### WHERE TO EAT IT

In place of abalone, Melbourne's beloved Chinese restaurant **Flower Drum** presents pearl meat, sautéed with asparagus and chives, in its luminescent shell.

## BUNYA NUTS

▶ The impressive bunya-bunya pine produces pineapple-shape cones the size of footballs. Similar to a chestnut but with a clean pine-nut flavor, bunya nuts were traditionally roasted in coals, ground into flour, or made into a paste by aboriginal people.

### WHERE TO EAT THEM

Melbourne chef Ben Shewry has long been on a mission to demystify native ingredients. At **Attica**, he pairs salted red kangaroo with shavings of bunya nuts in an ochre-hued dish reminiscent of Australia's Red Centre.



## MUNTRIES

▶ These pink, pea-size berries, which grow among the windswept sand dunes of South Australia and Victoria, are sometimes known as emu apples or native cranberries. With a flavor not dissimilar to dried apple, they are a favorite of the Narrindjeri people and have become sought after as piquant additions to salads and desserts.

### WHERE TO EAT THEM

Hamish Ingham of Sydney's **Bar H** finishes the meal with an updated Australian classic: a rose-geranium Pavlova with yuzu curd and muntries.



**WANT TO  
REALLY  
TASTE A CITY?  
ORDER  
BREAKFAST**

—ANDREW KNOWLTON



## DO THE ANCIENT/MODERN THING IN ISTANBUL



**I KNOW ISTANBUL** and I don't know Istanbul. The first time I visited, in 2006, I fell hard for its tangle of hills and alleyways—and its food: expertly grilled meats, ultrafresh seafood, and ubiquitous raki, the anise-flavored national liquor. At the end of my trip, I felt like I had a handle on this messy, beautiful city of 13 million. But with each subsequent visit, I've discovered, well, how much I had yet to discover: neighborhoods, friends, dishes (*kokoreç*, where have you been all my life?). Last winter I spent a week there, taking an apartment in Cihangir, a central neighborhood that was bohemian back in 2006 and is now as expensive as where I live in Brooklyn. I found **ambitious chefs** expanding the city's food vocabulary with New Turkish Cuisine (think olive oil-braised fennel with fava purée); **back-alley kebabs** that were still reliably awesome; and, if you knew where to look, a **well-poured cocktail**. Plus, a new subway system had made navigating this two-continent city as breezy as the winds off the Bosphorus. By the time I left, I realized there was one thing that I did know about Istanbul: No matter what, you will eat and drink well here.

—MATT GROSS

For addresses of the places listed here, see Sourcebook on page 168.



## Go Fish



Seafood is an Istanbul's birthright, and **Arşipel** both nails the classics, like an über-creamy cured bonito, and adapts them to the 21st century. Swordfish gets the pastrami treatment (did you know pastrami is originally Turkish?), and a sushi bar gives the local catch a Japanese nod—soy and yuzu on red mullet, for instance. Winter is the season for fish, but I'd make a beeline for Arşipel in summer, too, if only to sit on its terrace with a view of the Bosphorus.

## Make Breakfast Big

Enormous spreads—in which freshly baked breads, jams, chile pastes, yogurt dips, and platters of cucumbers and feta jostle for space on your table—are enormously popular throughout Istanbul. **Van Kahvaltı Evi** is where the trend was born. Grab a prime sidewalk table (the better to people-watch), and make sure your most important meal of the day includes all of the above, plus *menemen* with *sucuk*, lush scrambled eggs with spicy sausage. Good morning!



## Tackle a Hill of Beans

Humble legumes are so common in Turkish food that it's easy to overlook them. Not at **Fasuli Lokantaları**, where white beans are reverently braised with tomatoes in magnificent cauldrons until buttery-tender—a homey, inspiring lunch. Many of your fellow diners may be eating nothing *but* beans. If you feel like branching out, try the cheese-and-cornmeal fondue from Turkey's Black Sea coast, or grilled meat patties with tangy house-made yogurt.

## Worship Fire

The atmosphere is cozy and boisterous, the waiters wear tuxedos, and the walls are covered with photos of the Turkish celebrities and politicians who pay homage. But all attention at **Zübeyir Ocakbaşı** is focused on the copper-hooded hearth filled with white charcoal at the center of the room. Reserve early to get a ringside seat as the masters demonstrate their impressive and abundant grill skills on lamb chops, kebabs, and calves' livers.



## Stock Your Coffee Station

The block of Kutucular Caddesi near Sultanahmet Square is devoted to vendors of unmistakably Turkish cookware: wooden baking peels, kebab skewers, and, most important, the ornate long-handled pots used for Turkish coffee. Want to brew in your Airbnb? At the Spice Bazaar, excellent wood-roasted beans can be had from **Nuri Toplar** (est. 1890).



## Do a Kokoreç Nightcap

Take lamb intestines, wrap them around chunks of lamb's-tail fat, and spit-roast over charcoal. That's **kokoreç**. Sound appealing? If not, that's only because you haven't been drinking raki since yesterday afternoon. But come 2 a.m., trust me: **kokoreç** is what you'll want—chopped up with tomatoes, folded into an airy baguette, and washed down with a shot of spicy pickled carrot juice (yes, they juice in Istanbul, too). Stalls abound all over the city, but there are a bunch of good ones on Sahne Sokak, just off İstiklal Caddesi, the main nightlife drag.



## Drink Local

Across Turkey, vintners are making great wines you've never heard of, like the well-balanced blends of the red Öküzgözü and Boğazkere grapes. The blend from the producer Corvus is punchy yet gentle, the kind of bottle you'll want to take home by the case. Seek it out at any of the **Sensus** wine shops.

## Embrace the New

The New Turkish Cuisine—which melds Turkish flavors with a broad range of not-so-Turkish styles—is the talk of Istanbul. I've eaten at several NTC restaurants, but of them all, **Müzedechanga** earned my loyalty. It wasn't just its setting, on the terrace of the stunning Sakıp Sabancı Museum overlooking the Bosphorus, or the controlled and elegant cooking. The service, hyper-attentive yet somehow unobtrusive, was unmatched. Consider me a lifer.



## Support the Cocktail Revolution

San Diego-born bartender **Alex Waldman** operates out of a nameless cavelike nook off İstiklal Caddesi. With iffy access to what U.S. cocktailians take for granted (anyone out there distribute rye to Asia Minor?), not to mention a government occasionally hostile to drinkers, he's mixing the classics alongside his own drinks, like This Is Not Pimm's, made with gin, sweet vermouth, orange liqueur, and Sherry, all garnished with a "garden of mint." Plan on spending more time and money here than you ever thought possible.

### ⬅️CLOCKWISE FROM TOP LEFT

Breakfast is served at Van Kahvaltı Evi; a pot of beans simmers at Fasuli Lokantaları; the city's Tahtakale Market; Turkish coffee in the traditional vessel; wine-poached pear from Müzedechanga; a local couple at Alex Waldman's cocktail spot; looking out to the Bosphorus; breads and a yogurt dipping sauce at Müzedechanga; policemen partake at a hookah shop.

Grilled Steak  
Salad with Beets  
and Scallions  
P. 128



**"Most  
cooks never  
get high enough  
heat. Get the grill  
nice and hot, and  
listen for that sizzle."  
—RORY O'CONNELL,  
Ballymaloe  
co-founder**



photographs by SHANTANU STARICK



**THE FIRST TIME I VISITED IRELAND,** I subsisted on charmless pub stews, dull dark bread, and supermarket cheese—all the while wondering, Where, in this greener-than-green land where dairy cows roam the cliffsides, is the *real* food?

The answer, I learned three years later: It's at Ballymaloe, where the back-to-basics approach to cooking and farming felt, well, revolutionary. I walked with chef Darina Allen through her family's sprawling County Cork estate and realized everything was edible—the tender tips of a spruce tree, nameless greens I thought were weeds. On her farm, wheels of cheese (real cheese!) were aging in climate-controlled bliss. In her nearby cookery school, which offers everything from afternoon classes on “afternoon tea and cakes” to 12-week certificate programs, student chefs from Dublin to Penang were assembling platters of tiny radishes, their immaculate greens still attached. Back in the shabby-chic confines of Ballymaloe House restaurant and hotel, I flagged down a dessert cart laden with carrageen moss pudding, made with seaweed foraged from the coast. Through it all, Allen kept walking, talking, tasting, laughing, an indefatigable hybrid of Alice Waters, René Redzepi, and *Downton Abbey*'s Mrs. Patmore—so old school she's new school. (Ballymaloe's popular Litfest draws speakers including Waters and Redzepi, as well as Yotam Ottolenghi, April Bloomfield, and others.) I realized, if there's one place to learn the lost art(s) of making real food, it's at Ballymaloe. —**MATT GROSS**

## Grilled Steak Salad with Beets and Scallions

**4 SERVINGS** If you don't feel like making aioli, use prepared mayonnaise and season it with mustard and garlic.

### AIOLI

- ½ cup beef or chicken stock or low-sodium chicken broth
- 1 large egg yolk
- 1 tsp. Dijon mustard
- ½ cup vegetable oil
- 2 tsp. fresh lemon juice
- 1 small garlic clove, finely grated
- Kosher salt, freshly ground pepper

### SALAD

- 1 lb. tri-tip, New York strip, or skirt steak
- 1 garlic clove, halved
- 4 Tbsp. olive oil, divided
- Kosher salt, freshly ground pepper
- 1 bunch scallions or ramps
- 1 bunch spicy greens (such as arugula or mizuna)
- 1 Tbsp. fresh lemon juice
- 3 beets, peeled, thinly sliced
- 1 Tbsp. balsamic vinegar

**AIOLI** Bring stock to a simmer in a small saucepan over medium-low heat; cook until reduced by half, about 5 minutes.

Whisk egg yolk and mustard in a bowl. Whisking constantly, gradually add oil, drop by drop at first, until mixture is very thick. Whisk in lemon juice and garlic; season with salt and pepper. Stir in stock.

**SALAD** Preheat oven to 200°. Prepare grill for medium-high heat (or heat a grill pan over medium-high). Rub steak with cut sides of garlic and 1 Tbsp. oil; season with salt and pepper. Grill, turning several times, until lightly charred and medium-rare (an instant-read thermometer should register 130°), 14–16 minutes. Transfer to a rack set inside a rimmed baking sheet.

Meanwhile, toss scallions on another baking sheet with 1 Tbsp. oil; season with salt and pepper. Grill, turning often, until tender, about 4 minutes. Transfer to rack with beef and keep warm in oven.

Arrange greens on a platter; season with salt and pepper. Drizzle with lemon juice and 1 Tbsp. oil. Toss beets in a bowl with vinegar and remaining 1 Tbsp. oil; season with salt and pepper. Arrange over greens. Slice steak ½" thick; top greens with scallions and meat. Pour any juices over; season with salt. Serve with aioli.

## Zucchini-Herb Fritters with Garlic Yogurt

**MAKES ABOUT 12** Squeezing the liquid out of the zucchini is the secret to crisp fritters. (The potato helps, too.)

### GARLIC YOGURT

- ½ cup plain yogurt (not Greek)
- 2 Tbsp. finely chopped fresh mint
- 2 Tbsp. fresh lemon juice
- 2 Tbsp. olive oil
- 1 tsp. honey
- 1 garlic clove, finely grated
- Kosher salt, freshly ground pepper

### FRITTERS AND ASSEMBLY

- 2 small zucchini, ends trimmed
- 1 small russet potato, peeled
- ½ medium onion
- 2 tsp. kosher salt, plus more
- 2 large eggs, beaten to blend
- 1 garlic clove, finely grated
- ½ tsp. ground cumin
- 3 Tbsp. finely chopped fresh parsley, plus more for serving
- 2 Tbsp. finely chopped fresh mint, plus more for serving
- Freshly ground black pepper
- ½ cup all-purpose flour
- ½ tsp. baking powder
- ½ cup vegetable oil
- Olive oil (for serving)

**GARLIC YOGURT** Mix yogurt, mint, lemon juice, oil, honey, and garlic in a small bowl; season with salt and pepper. Cover; chill.

**FRITTERS AND ASSEMBLY** Grate zucchini, potato, and onion on the large holes of a box grater. Transfer to a mesh sieve set over a bowl and toss with 2 tsp. salt. Let vegetables sit until they release their liquid, 30–40 minutes.

Mix eggs, garlic, cumin, 3 Tbsp. parsley, and 2 Tbsp. mint in a medium bowl; season with salt and pepper.

Gather up half of zucchini mixture in a kitchen towel; squeeze out excess liquid. Add to bowl with egg mixture and repeat with remaining zucchini mixture. Sprinkle flour and baking powder over; mix gently.

Heat vegetable oil in a large skillet over medium-high. Working in batches, spoon scoops of mixture into skillet, flattening gently with a spatula. Cook until golden brown and crisp, about 3 minutes per side. Transfer to a wire rack; season with salt. Drizzle yogurt sauce with olive oil and top with more herbs; serve alongside warm fritters.



**"The only way to improve is to spend time at the stove. Learning to cook is a series of moments of realization."  
—R.O.**



**LEFT TO RIGHT, TOP TO BOTTOM:** Smoked Salmon with Horseradish Cream (see recipe on page 130); prepping in class; kale in the greenhouse; Zucchini-Herb Fritters frying away; a colorful classroom; cookery school supplies; co-founder Rory O'Connell slices salmon; onions and chiles hanging to dry in the greenhouse; Pan-Grilled Black Bass with Flavored Butters and broccolini (see recipe on page 130).



## Pan-Grilled Black Bass with Flavored Butters

**4 SERVINGS** "Anytime you grill or pan-fry fish," O'Connell says, "it's essential to thoroughly dry it before adding your fat."

### BROCCOLINI

- 1 lb. broccolini or broccoli rabe, trimmed
- Kosher salt
- 2 Tbsp. unsalted butter
- 1 tsp. finely grated lemon zest
- ½ tsp. crushed red pepper flakes
- Freshly ground black pepper

### FISH AND ASSEMBLY

- 4 6-oz. black bass or trout fillets or skinless cod or haddock fillets
- 1 cup all-purpose flour
- Kosher salt, freshly ground pepper
- 6 Tbsp. unsalted butter, room temperature, divided
- Mâitre d'Hôtel Butter, Nasturtium Butter, and Chile-Cilantro Butter (see recipes; for serving)

**BROCCOLINI** Cook broccolini in a pot of boiling salted water just until tender, about 3 minutes. Drain and transfer to a bowl of ice water; let cool. Drain and pat dry with paper towels.

Heat butter in a medium skillet over medium until foaming. Add broccolini, lemon zest, and red pepper flakes; season with salt and pepper. Cook, tossing, just until broccolini is warmed through and coated in butter.

**FISH AND ASSEMBLY** Heat a grill pan over medium-high until hot but not smoking. Pat black bass fillets dry; this will help keep the fish from sticking to the pan while cooking. Place flour on a plate and season generously with salt and pepper (you are not seasoning the fish itself). Working one at a time, dredge fillets in flour, shaking off excess. Spread butter over flesh side of fillets as if buttering a slice of bread.

Add fillets, flesh side down, to pan; they should sizzle upon contact. Cook just until grill marks appear and butter is browned, about 1 minute. Turn and cook, pressing gently so entire skin side is in contact with the pan's ridges, until skin is browned and crisp and fillets are cooked through, about 4 minutes longer.

Serve black bass fillets with broccolini and flavored butters, which will soften on contact with the warm fish.

## Mâitre d'Hôtel Butter

"Compound butters are a terrific blank canvas," O'Connell says. "You can mix in all sorts of flavors—anchovies, capers, any herb or spice."

Mix **2 Tbsp. chopped fresh parsley**, **½ tsp. fresh lemon juice**, and **½ tsp. kosher salt** into **½ cup (1 stick) room-temperature unsalted butter** in a small bowl. Season with **freshly ground black pepper**. Place on parchment or waxed paper and roll up into a log. Chill until firm, 1 hour.

**DO AHEAD:** Butter can be made 2 days ahead. Keep chilled. *Makes about ½ cup*

## Nasturtium Butter

Mix **3 Tbsp. chopped nasturtium flowers** (red, yellow, and/or orange) and **½ tsp. kosher salt** into **½ cup (1 stick) room-temperature unsalted butter** in a small bowl. Season with **freshly ground black pepper**. Place on parchment or waxed paper and roll up into a log. Chill until firm, 1 hour.

**DO AHEAD:** Butter can be made 2 days ahead. Keep chilled. *Makes about ½ cup*

## Chile-Cilantro Butter

Mix **1 finely chopped seeded Fresno chile**, **1 Tbsp. chopped fresh cilantro or marjoram**, **½ tsp. fresh lemon or lime juice**, and **½ tsp. kosher salt** into **½ cup (1 stick) room-temperature unsalted butter**. Season with **freshly ground black pepper**. Place on parchment or waxed paper and roll up into a log. Chill until firm, 1 hour.

**DO AHEAD:** Butter can be made 2 days ahead. Keep chilled. *Makes about ½ cup*

## Smoked Salmon with Horseradish Cream

**4 SERVINGS** *Instructor's advice: Start with very cold cream, and keep it chilled between whipping and serving.*

### PICKLED CUCUMBER

- ¼ cup sugar
- ¼ cup malt vinegar
- 2 Tbsp. distilled white vinegar
- 1 tsp. kosher salt
- 2 small shallots, thinly sliced
- 1 Fresno chile, thinly sliced into rings, seeds removed
- 1 jalapeño, thinly sliced into rings, seeds removed
- 1 small cucumber, cut into ½" spears

### PICKLED RED ONION

- 1 dried chile de árbol
- 1 cinnamon stick, lightly crushed
- 3 whole cloves
- 1 cup distilled white vinegar
- ½ cup sugar
- 1 tsp. kosher salt
- 1 small red onion, thinly sliced into rings

### HORSERADISH CREAM AND ASSEMBLY

- 3 Tbsp. finely grated peeled horseradish
- 2 tsp. fresh lemon juice
- 2 tsp. white wine vinegar
- 1 tsp. sugar
- ¼ tsp. English mustard powder
- ½ cup heavy cream
- Kosher salt, freshly ground pepper
- 6 oz. cold-smoked salmon, skin removed, cut into ½" pieces
- Dill sprigs and parsley sprigs (for serving)

**PICKLED CUCUMBER** Bring sugar, both vinegars, salt, and ¼ cup water to a boil in a small saucepan, reduce heat and simmer, stirring, until sugar is dissolved, about 2 minutes. Remove from heat and add shallots, Fresno chile, and jalapeño. Let cool.

Place cucumber spears in a glass jar and pour cooled liquid over. Cover jar and chill at least 3 hours.

**DO AHEAD:** Cucumber can be pickled 1 day ahead. Keep chilled.

**PICKLED RED ONION** Bring chile, cinnamon, cloves, vinegar, sugar, and salt to a boil in a medium saucepan. Reduce heat and simmer, stirring, until sugar is dissolved, about 2 minutes. Add onion and cook, stirring, until just softened and bright pink. Transfer to a heatproof jar with a slotted spoon.

Let brine cool, then pour over onion.

**DO AHEAD:** Onion can be pickled 1 week ahead. Cover and chill.

### HORSERADISH CREAM AND ASSEMBLY

Mix horseradish, lemon juice, vinegar, sugar, and mustard powder in a small bowl.

Whisk cream in another small bowl to soft peaks. Gently fold in horseradish mixture; season with salt and pepper.

Divide salmon, pickled cucumber, and pickled red onion among plates. Top with dill and parsley sprigs; season with pepper. Serve with horseradish cream alongside.



**"Spend  
time sourcing  
really good  
ingredients. Good  
shopping will pay  
for itself many  
times over in the  
final dish."**

**—R.O.**

**Zucchini-Herb  
Fritters with  
Garlic Yogurt**

**P. 128**

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NO.

18

## SCALE A MOUNTAIN, EAT LOTS OF SAUSAGE

• In the village in the Swiss Alps where I apprenticed for four years before opening Olympia Provisions in Portland, Oregon, it was a rite of passage to climb up this crazy mountain called Altmann. So when my fellow apprentice Fabion Bruner asked me to scale it with him, I had to go. “We’ll stop and eat at the Aescher,” he said, explaining only that it was this really beautiful mountain restaurant. We woke at 3 a.m., grabbed our ropes and supplies, and started tearing up the slope. **Six *landjäger* sausages, a bottle of wine, and a full day’s climb later,**

we finally glimpsed it: this insane structure literally stuck into the side of a cliff. “What the f\*% is *that*?” I asked. “Oh, that? That’s the Aescher.” The Berggasthaus Aescher-Wildkirchli was built in the 1600s and has been a hotel and restaurant for more than 200 years. The father and son who run the place are *jägermeisters*—charcuterie makers and legendary badasses—who smoke, cure, and can animals that they’ve hunted or raised on their farm. The meat boards are like nothing I’ve ever had. Super-musky ibex salami. Delicate cured pork belly covered in pepper *gelée* and braised. A *landjäger* that’s dipped in sour blood and then smoked. Amazing centuries-old recipes. People walk hours straight uphill to eat this food. And sitting down to a cold beer and a huge board of meats after a crazy day of climbing, I understood why. *aescher-ai.ch* —ELIAS CAIRO,

AS TOLD TO AMIEL STANEK

Look for Cairo’s book, *Olympia Provisions* (Ten Speed Press), out this fall.

### ON THE CHARCUTERIE TRAIL

Only 1,500 vertical feet more to the restaurant on our cover—and the best cured meat on the planet.



## BEN SCHOTT'S TRAVEL RULES

# NO. 19 NEVER SCHLEP A SHEEP

and other essential etiquette for the globe-trotting gourmand

### FRIENDLY SKIES?

► Flying is increasingly hellish, so **Bring Your Own Everything**—from noise-canceling headphones to gigabytes of entertainment.

► If your terminal has a **Shake Shack**, you win! But don't bring **malodorous food** onto the plane and expect not to be loathed. **Pack fruit, veg, nuts, and berries, and create an oasis of freshness at 30,000ft.**

► An **inflatable neck pillow** might be acceptable for long hauls, but *there's no excuse for wearing it through the airport like a plastic "dog cone of shame."* (Teenage girls: There's never an excuse for lugging a full-size bed pillow with you.)



► To **talk** to your **seatmates** or not: That is the question. Whether 'tis nobler during the flight to suffer the **banalities** of a **rambling fool**, or **pretend** to be **asleep**. *It depends... are they cute?*

### PARLEZ-VOUS?

► One of the joys of travel is the challenge of a **new language**. While English gets you pretty far in even the most far-flung places, there's no better way to experience a culture, or interact with locals, than to strike up a conversation—even if it's just a few **simple phrases** backed up by the **international language of gesticulation**.

### BECOME A REGULAR

► While **variety** is the allspice of travel, it's fun to **establish a local**, even if just for a week. Find a neighborhood café or bar, and **pop in each day** at the same time. *Before you know it, you're Norm from Cheers.*



► Another good way to integrate abroad: **Get your hair cut or beard shaved.**

Language barrier be damned! Don't worry—it *will grow back!*

### EAT, PRAY, LOVE

► Make a list of **local dishes** you want to try, and avoid always the **international menu of bland**.

► If you fall for a particular dish, order it in a **variety of places** to see how it is **differently prepared**.

► Search out a local **kitchen supply store**. In Paris, the ironwork of the Eiffel Tower **pales into insignificance** next to the copper pots at **E. Dehillerin** in the 1st.

► Bring home basics like **wooden spoons** to **add memories to mundane kitchen tasks**.

► Never turn down a **home-cooked meal**. In fact, *ask if you can come a little early to watch or help cook.*

► **Book restaurant tables** before you leave home.

### UNSOCIAL MEDIA

► Social media's **golden rule** is "Post as you wish to view"—if you find other people's **smug selfies** of Champagne quaffing irritating, *guess what they think about yours?*

► Posting pictures from a gelateria in San Francisco will immediately alert your family/friends/ex that you are **in town**. *In cyberspace, everyone can see you eat ice cream.*

### WHEN IN ROME

► The surest way to grasp **regional etiquette** is to keep your eyes peeled. When using cutlery, serving food, or asking for the bill, do what the locals do. **BUT: No matter how many people you might see spitting—don't.**

### IF IT MOVES, TIP IT

► **Tipping** is complex and often counterintuitive. If in doubt, follow **local custom**—but don't be shy about rewarding exemplary service, and never short-change a **chambermaid**: *It's a hell of a job, you slob.*

### WISH U WERE HERE

► **Postcards** are great, but **letters** are better—especially as you get to write on **good old-fashioned hotel stationery**.



► If you can find a postcard that features a **picture** of your **hotel**, remember to **circle the window** of your room. *Old school.*

### WHAT TO BRING BACK

► Everything changes far from home: Our **senses** are **heightened**, and our **discrimination** is **diminished**. Thus the **perfect rosé** we sipped in the starlight glow **turns to vinegar** when glugged on an autumnal Tuesday. Below is a guide on to what is **safe to schlep**:

Innocuous

Toblerone

Permissible

Seashells / conchs / flotsam

Regional wine

Key chains / tchotchkes / doodads

Local hooch / moonshine / firewater

"Peasant" shoes

National dress

Musical instruments

Rugs / carpets / kilims

"Ethnic" hats

Tribal weapons

Tattoos / piercings / Hep C

A fiancée

Livestock

Chancy

Alarming

Perilous

Hazardous

Insane

NO.  
**20**

# iCEVICHE!

PERU

➔ **IF THERE'S A MORE REFRESHING** summer dish than ceviche, I haven't had it. It's bracingly acidic, redolent of fresh cilantro, and as clean as the pristinely fresh sea bass you just picked up at the fish market. As anyone worth her passport stamps will tell you, if you want the best in the world, you hop a plane to Peru. **You go straight to Central Restaurante in Lima, where Virgilio Martínez crafts versions that are wildly creative yet hew to traditional techniques.** And you know what? Ceviche is not hard to make. Sure, yours won't look this stunning (sorry, it just won't), but if you buy the choicest white fish, follow Martínez's advice for blending the *leche de tigre* (the key to authentic Peruvian ceviche), and dress the fish just moments before serving it—more of a kiss than a soak—you'll feel like you're in Peru, no matter where you are in the States. [centralrestaurante.com.pe/en](http://centralrestaurante.com.pe/en) —**ADAM RAPOPORT**



## ◀ Sea Bass and Tomato Ceviche

**4 SERVINGS** Choose the best-quality fish for this simple ceviche. For tips on how to cut it, go to Prep School, p. 167.

- ¼ medium red onion, chopped, plus thin slices for serving
- 1 large celery stalk, chopped
- 2 garlic cloves, smashed
- ¼ habanero chile, seeded
- 1 Tbsp. chopped peeled ginger
- ½ tsp. sugar
- 1 Tbsp. kosher salt, plus more
- ⅓ cup coarsely chopped fresh cilantro
- 1 lb. sea bass fillet, skin, bones, and bloodline removed
- ½ cup passion fruit juice or fresh orange juice, strained
- ½ cup (or more) fresh lime juice, strained
- 1 lb. mixed heirloom tomatoes, whole or cut into wedges, depending on size
- Microgreens (for serving)

Purée chopped onion, celery, garlic, habanero, ginger, sugar, 1 Tbsp. salt, and ¼ cup water in a blender until smooth. Transfer to a small bowl; stir in cilantro. Cover and chill 1 hour.

Meanwhile, trim fish to create clean edges. Holding your knife at a 45° angle, slice into ¼"-thick pieces; try for one fluid movement per slice to avoid shredding flesh. Transfer to a plate as you go, separating layers with sheets of plastic wrap as needed. Chill until ready to serve.

Strain purée through a fine-mesh sieve into a small bowl, pressing down on solids to extract as much liquid as possible (you should have about ½ cup; this is your "leche de tigre"). Stir in passion fruit juice and lime juice, adding a bit more lime juice to balance acidity if needed.

Arrange fish and tomatoes in shallow bowls; spoon leche de tigre over. Season with salt and top with sliced onion and microgreens. Serve immediately.



### CATCH OF THE DAY

If you can't find awesome-looking sea bass, you should still make ceviche. Try it with fluke or sole instead.



NO.  
**21**



## INTRODUCE EXTREME FORAGING TO YOUR DINNER

NEW ZEALAND

◀ I'D MADE THE JOURNEY to New Zealand's remote Fiordland coast in search of empty waves—the sort of waves that exist only in places you have to either helicopter to or hike to for five days. Within an hour of arriving, I was ready to paddle out. But instead of handing me a board, my host, Warrick Mitchell, handed me a snorkel. "First we need to hit the supermarket!" he said in his always-up-for-it Kiwi accent.

This is the rhythm of life in Big Bay. From November to August, Mitchell hosts guests in the cabin his father built in the early '60s. The Mitchells are one of a dozen families with grandfathered rights to live in a World Heritage area the size of Connecticut. **Visitors come for the surfing, kayaking, and hiking, but every trip inevitably becomes a lesson in hyperlocal eating.** In the three days I was there, we caught lobster, mussels,

and trout. We sautéed venison and fried up whitebait, all of which came from within a mile of the cabin.

As the sun set on that first day, I found myself floating in a tide pool, trying to reach a rock lobster that had backed into its underwater panic room. After a couple of my clumsy attempts, Mitchell decided to secure dinner. He filled his lungs with air and dropped into the water. One quick, violent surge sent ripples across the surface, and Mitchell emerged, gripping the five-pound creature tightly. It was destined for a simple salted pot-boil, followed by an ice bath.

I did end up surfing during my time in Big Bay, but a stroll down to the beach, or a hop across the rocks, was no longer just a way to get to the break. It was a chance to grab yet another incredible post-surf feast. [awaruaguides.com](http://awaruaguides.com) —WILL COCKRELL



**22.**

[ WORLDLY ADVICE ]

**One of the ironies of 'gramming everything we eat and drink? We tend to forget the actual experience because we're so busy filtering our pics and adding clever text. So by all means snap pictures—but post them after the meal. If you're preoccupied with "likes" during dinner, how can you even remember the food? —BELLE CUSHING**

# 呑んで歌って

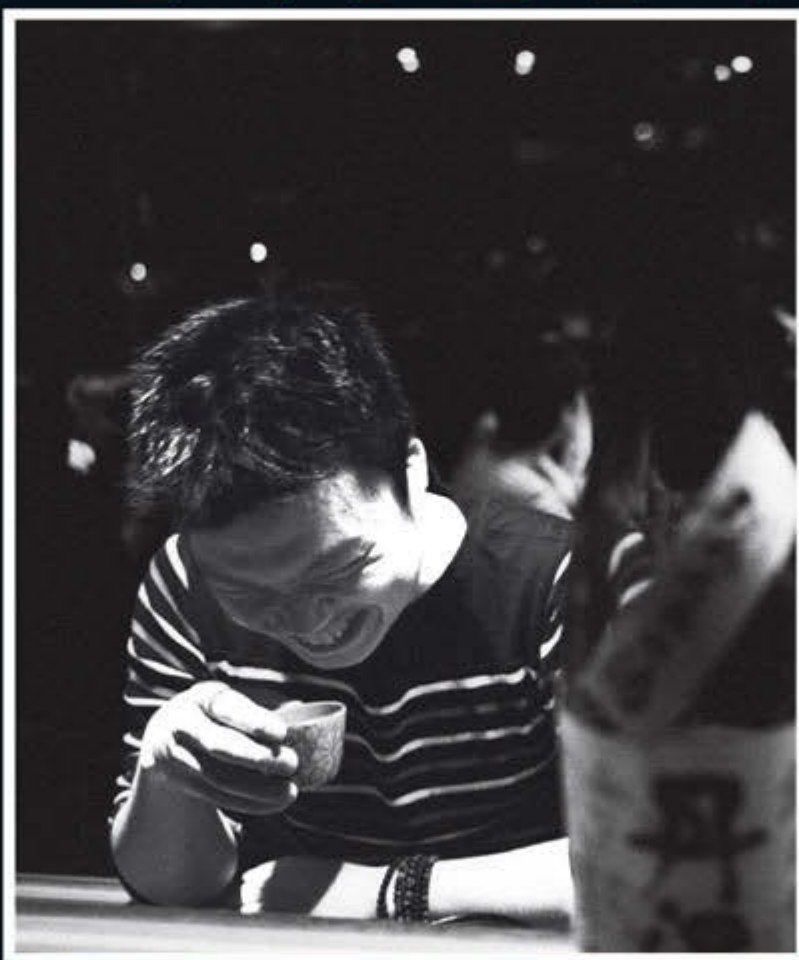
Karaoke  
rule No. 1:  
"Take on Me"  
always sounds a  
little better after  
a few beers.



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# LIQUID

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# TOKYO

photographs by EDWARD KEATING

NO.  
23

**SOME PEOPLE TRAVEL TO TOKYO** to make their dreams of Jiro sushi a reality. Some go to slurp as many bowls (and styles) of ramen as possible. Others go for the street fashion of Harajuku or simply to experience how 13 million people live crammed together so damn peacefully. Me? I went to drink. Yes, I know—this sounds like a silly reason to visit one of the world's greatest cities. But consider this: **Drinking in Tokyo is less an escape than an art form.** From the extra layer of creamy foam on a draft beer to the handmade sake cups to the meticulously carved ice in your old-fashioned, you can drink well literally high (an \$18 cocktail on the 52nd floor of a luxury hotel) and low (a \$2 glass of Kirin underneath a subway station). To a visitor, drinking in Tokyo is a sometimes bizarre, often confusing series of rituals and traditions, but ultimately it's a blast. And you may even learn a few things between sips. Here's how to discover Tokyo (okay, how I discovered it), one glass at a time.



## GO TO FRANCE, NATURALLY

The Japanese famously excel at taking one country's good idea and turning it into their great idea. In the case of **Ahiru Store**, that means doing the best take on the kind of natural-wine bar that's more closely associated with the 10th arrondissement of Paris. This tiny oasis, a short walk from bustling Shibuya Station, might be Tokyo's worst-kept drinking secret (as evidence, check the line that forms nightly at five). Inside, customers gather around wine barrels that double as tables, drinking from the impeccably curated, mostly biodynamic, and occasionally funky selections lining the wall. And the menu of pâtés, charcuterie, and other rustic French food will have you saying: *Wait, where am I? Welcome to Tokyo, home of the best wine bar in France!*

## SIP WHISKY HIGHBALLS

A few years back, Suntory faced a dilemma: How to get young adults to drink whisky. Thus was born the highball, an effervescent mix of brown liquor and sparkling water. Today, you'll find Kaku highballs (named after Suntory's flagship whisky, Kakubin) sold in cans at 7-Eleven and in vending machines, and served in branded mugs in bars. Everyone drinks them (nice work, Suntory). Just say "Highball!" and in this case, nothing is lost in translation.

## DRINK IN THE VIEW

At Tokyo's high-end and high-up hotel bars, the breathtaking views of the city are the main attraction. There's the iconic **New York Bar** at the Park Hyatt, where Bill and Scarlett had their almost-tryst. There's the **Mandarin Bar** at the Mandarin Oriental and the **Rooftop Bar** at the brand-new Andaz. Yes, you'll pay top price (\$18 for a martini), but, c'mon, it's Tokyo and you get to see it all—right from your barstool.

## GET SCHOOLED IN JIZAKE

Turns out, sake isn't exactly big in Japan (it only represents a fraction of alcohol sales). Tell that to the cool kids at **SakeBozu**. Located on the second floor of an office building (look for a tiny chalkboard and a candle on the street), the owner serves *jizake* (i.e., artisanal) sakes poured from comically large 1.8-liter bottles. Ask to sample some of his favorites, and a few hours later you'll leave happy, full, and ready to spread the sake gospel.


あ  
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シェリーー！

## WATCH COFFEE AND CIGARETTES WITH SHERRY

I was trying to find a "secret" sushi joint when I stumbled upon **Taimei Bar**. It's the size of a walk-in closet and specializes in all things Sherry. Owner Tomoyuki Soga mixes Sherry-based cocktails, including the signature Myoga Sherry and Tonic made with muddled myoga (a type of Japanese ginger). It's an ideal predinner drink. Go! And if you find out why Jim Jarmusch's film is on a continuous loop, please let me know.

## EXPLORE GOLDEN GAI

This low-slung shanty town in skyscraper-heavy Shinjuku consists of six narrow alleys lined with more than 200 tiny bars, many of them themed. At night, it spills over with boozy chaos. My first stop played heavy metal turned to 11. Next was a bar for book lovers, then a Filipino-run joint, then a place where the owner was sleeping on three tiny stools (we roused him and then ordered). Lose yourself in the *Blade Runner*-like experience, and I guarantee you'll have plenty of stories to tell afterward.



Mr. Kobayashi  
and the  
stacks of vinyl  
at JBS.

あなたのカクテルとジャズ



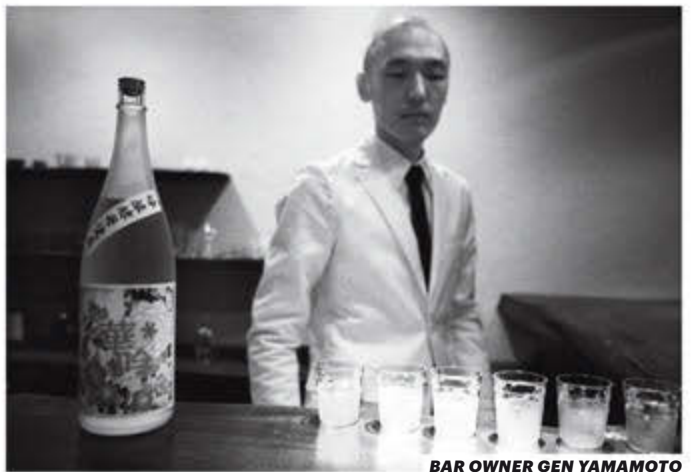
KARAOKE IN GOLDEN GAI



YAKITORI TAKECHAN IN ACTION



THE HIGHBALLS AWAIT!



BAR OWNER GEN YAMAMOTO



A DRINK AT TAIMEI BAR



THE SCENE AT OSHIMA



METAL BAR IN GOLDEN GAI



BOTTLES AT SAKEBOZU

"Some go to slurp ramen. I went to drink."

"Drinking in Tokyo is less escape than art form."

## LOITER AT A LIQUOR STORE

In northern Tokyo's Yanaka neighborhood, at the top of the Yuyake Dandan stairs that lead down to the main shopping drag, sits a no-nonsense liquor store called **Oshima**. It's been selling booze for more than 100 years. The patron saint is Mrs. Oshima, who is usually outside laughing, telling stories, and serving alcohol in plastic cups to locals sitting on beer crates covered with flattened boxes for padding. If she offers you a snack of shrimp chips and a beer, take her up on it and stay long enough to watch night descend over Tokyo.



## NERD OUT ON COCKTAILS

**Star Bar, High Five, Mori Bar, Tender Bar, Bar Radio**...Tokyo's cocktail temples are legendary. The bartenders wear white jackets. The ice is hand-chipped. The drinks are mixed with style and grace. For me, it's like going to church. My new favorite spot is an eight-seat bar called **Gen Yamamoto**. That's the name of the owner, bartender, and, as far as I could tell, only employee. Here, low-alcohol, Technicolor juice-based drinks are made with fruits and vegetables like kiwi and tomato and combined with shochu, sake, and other light spirits. You don't just drink these cocktails; you worship them.

カクテル道

## HANG WITH THE COOLEST MAN IN TOKYO

I want to be Kobayashi-san when I grow up. He's the 60-something former salaryman who quit his job—a bold move in Japan—to open **JBS** (Jazz, Blues, Soul), a small bar in Shibuya. He's smart, funny, patient, and has one of the best vinyl collections on the planet. JBS is an updated take on the postwar jazz *kissa*, or jazz cafés, where you would smoke, drink, and listen to the latest American LPs. He makes a mean gin and tonic for only \$4. After throwing back a few, you'll stop trying to stump Kobayashi-san with a request. He's got all the greats: Miles, Coltrane, Mingus, and Monk. And when a friend asked for Shalamar, a disco-driven trio from the late '70s, he just smiled, walked around the bar, and pulled out not one but three records. Like I said, I want to be Kobayashi-san.



## SCARF STUFF ON STICKS

If it's my last night in Tokyo, you'll find me at one of the city's smoky, crowded yakitori spots snacking on skewers of *tsukune* (chicken meatball), *tebasaki* (chicken wing), and *bonjiri* (chicken tail). And I'll be washing them all down with highballs, beer, and sake. Yakitori is everywhere, but my picks are **Takechan** in Ginza, and **Kushiwakamaru** in Nakameguro, which stays busy late. Another chicken-skin skewer and Asahi, please!

## GO BEYOND SAPPORO

The big-name Japanese beers are more than adequate when you're slurping a bowl of ramen, but sometimes you need something with a bit more character. Thankfully, the craft-beer boom has reached Japan. At the small chain called **Craft Beer Market**, I sampled upstart brews including Osaru IPA from Minoh, Kolsch from Loco, and an African Pale Ale from Shiga Kogen. Grab a stool at bars like **Sansa, Watering Hole, Pigalle**, and the soon-to-open Danish import **Mikkeller** to try one.

## EAT ALL-YOU-CAN-DRINK SUSHI

Tokyo's top *sushi-yas* don't come cheap. Renowned places like **Mizutani, Sushi-Ya**, and **Hatsune** run upward of \$250 a pop. That price tag means you're getting tuna in all its forms (*toro, chutoro, otoro*), *uni* from Hokkaido, freshly grated wasabi, and small-batch soy sauce. But what they don't tell you is that no matter how much sake and beer you drink (there's usually just one option for each), the meal's set cost never wavers. Five beers or zero beers (imagine!), it's the same. So drink up: It's "free"!

## KARAOKE!

Locals are so serious about their karaoke that even sober people do it. My first experience was at a place called **Big Echo**, the Walmart of Japanese karaoke chains. Reserve a private room (the Hello Kitty-themed one is always booked—d'oh!), order a few rounds of Orion beers, and the next thing you know, your rendition of Bowie's "Changes" starts to sound pretty good.

カクテル完璧

FORGET ALL YOU KNOW ABOUT 7-ELEVEN. IN TOKYO, NO NIGHT OUT WOULD BE COMPLETE WITHOUT A STOP ON THE STUMBLE HOME.



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# NO. 24 ALWAYS GRAB A SANDWICH...

*No Matter Where in the World You Are*

As much as Chileans are different from Canadians, and Jamaicans from Japanese, there's one thing everyone has in common: We all love our sandwiches. So when traveling, if you want to understand how the locals eat, you've got to try their version of stuff stuffed into other stuff. This isn't to say that you should cancel your reservation at that four-star hot spot you scheduled your vacation around (enjoy!), but if you don't snag a *jambon-beurre* on a perfectly crusty baguette while breezing through the Marais, or scarf a *cemita* dripping with juicy pork and chipotles after a night of mezcal in Puebla, well, you weren't really there. —AMIEL STANEK



**BANH MI**  
Vietnam

Crisp pickled vegetables, mayo, and fish sauce play nice with meaty fillings ranging from sliced meats and pâté to rich stew-y meatballs.



**SABICH**  
Israel

Hard-boiled eggs, crunchy-soft fried eggplant, hummus, and Israeli salad stuffed into a pita make for a vegetarian sandwich with real heft.



**SMOKED MEAT**  
Montreal

The land of long winters brings us spiced, smoked, and steamed brisket piled high on yellow mustard-schmeared rye bread.



**MUFFULETTA**  
New Orleans

The best of the Italian deli case—think mortadella, salami, ham, provolone, and oily olive relish—all stacked up on a pillowy round of sesame bread.



**SMØRREBRØD**  
Denmark

Before hipsters made things-on-toast a "thing," the Danes were mounting just about anything in the fridge atop dense slabs of butter-slathered rye.



**DOUBLES**  
Trinidad and Tobago

Turmeric-laced disks of fried dough can barely contain fiery curried chickpeas and a sweet slick of tamarind sauce. Messy and magical.



**KATSU SANDO**  
Japan

Juicy panko-fried pork, white bread (crusts removed, of course), sweet tonkatsu sauce—this is Japanese fast food at its finest.



**AREPA**  
Venezuela

Griddled cornmeal patty split and loaded with all kinds of tasty business, from beans and cheese to saucy shredded pork shoulder.



**JAMBON-BEURRE**  
France

An exercise in restraint: crusty baguette, butter, delicate French-style ham, and maybe a slice of Gruyère. Très français.



JOURNEYS

NO.

27

## I Quit My Job to Travel the World, and So Should You!

➔ **HAVE YOU EVER** gazed at a tropical screen saver, waiting for your ten precious vacation days to roll around? I used to. And then I realized I needed to do something big, something drastic. So about six months ago, **I quit my job as special projects editor at *Bon Appétit* and set off on a yearlong 16-country tour throughout Asia.**

By the time you read this, I'll have already bounced around China, India, Thailand, Myanmar, Sri Lanka, Malaysia, Singapore, and the Philippines. Still to come are Indonesia, Vietnam, Laos, Cambodia, Palau, Taiwan, South Korea, and Japan. Is it tough out here on the road? Sure. I miss my family, my friends, my Chihuahuas, a steady paycheck, and pastrami sandwiches from 2nd Ave Deli. Do I worry that I committed career seppuku by quitting the industry, however temporarily, at 32? Perhaps. But as I write this on my laptop from my mist-shrouded bungalow porch in an elephant sanctuary in northern Thailand, I recognize that this is one risk absolutely worth taking.

Too many people postpone deep travel, saying, "I'll do it once the kids are grown," or "I'll do it when I retire." But there's no guarantee that those days will come—and until then, ten days a year won't get you very far. The time, my (former) fellow cubicle habitués, is now.

—ASHLEA HALPERN

### ARMCHAIR TRAVEL

Follow Ashlea's trip throughout Asia via Instagram and Twitter at both @cartogramme and @ashleahalpern



NO.

25

## REFUEL YOUR FAITH IN THE MOTOR CITY

USA

### IS ROSE'S FINE FOOD A DINER?

Let's look at the facts: The space, on a decidedly not-hip main drag on Detroit's east side, has been a diner on and off for decades (cousins Lucy Carnaghi and Molly Mitchell leased it, coffee cups and all, last July). The menu, with its bacon and pancakes and fried fish sandwiches, can read like a truck stop's. But then there are those "crybabys," house-baked potato doughnuts glazed with maple and orange zest one day, wild raspberry the next—not to mention that plate of green-onion pancakes with herb-pickle sauce, and that bag of locally milled organic flour used to make the chunky biscuits. **Few diners take the eat local ethos as seriously as Rose's;** fewer still serve a rabbit sandwich on homemade bread.

That's the charm of Rose's. (And *charm* is putting it lightly; it's more like a gravitational

pull—one that instantly makes you feel like a regular.) The cousins work to make their restaurant a place that is, as they say, "what real old-school diners were: for all people." And they've succeeded. But now that charm is luring people from across Metro Detroit.

For Carnaghi and Mitchell, that popularity is a complicated thing. Everybody's welcome, of course. But gentrification, albeit the artisanal version that's happening all over the city, is a term the women dislike. "A lot of places are being redeveloped in Detroit, and a lot of people are being left out—and left behind," Mitchell says. So the women started offering a 10 percent discount to East Siders. But nobody's coming to Rose's for the discount. They're coming for those crybabys.

Is Rose's Fine Food a diner? It's the ideal. [rosesfinefood.com](http://rosesfinefood.com) —DAVID TAMARKIN

26.

[ WORLDLY ADVICE ]

**Food nerds abroad should always add "Walk the aisles of the grocery store" to their itinerary. The ordinariness of the setting, combined with the volume of things I'll never see at Safeway, is irresistible, even if it's just towers of Bimbo bread in Mexico City or colorful tins of cockles in Barcelona. And all that crazy-brilliant packaging means that a trip to the supermarket doubles as a souvenir-gathering excursion.**

—CARLA LALLI MUSIC



# WHITE GUY IN A DJELLABA

WHY TAKE YOUR FAMILY TO FRANCE OR FLORIDA WHEN YOU COULD PACK THEM INTO A MINIVAN WITH A STRANGER IN MOROCCO? NOVELIST **MICHAEL CHABON** EXPLAINS

**W**E WERE HEADING down to Fes from blue Chefchaouen and making decent time when our driver left the autoroute for a stretch of doubtful road. A modest sign pointed, in French and Arabic, to some unknown town.

I considered asking Rida, our minivan driver, about the reason for the change of route. I worked out the sentence in French in my head. But then I let it pass. Rida was a professional, and it was his country. In any case, I knew from long experience of travel in foreign countries and tongues that explanations, like dreams, only make sense while they're happening. Answers I thought I had understood perfectly when I heard them in French fell apart as readily as dreams when I translated them for my wife. At that moment I felt that I would rather not know the reason for the detour than know that I didn't know it.

Nothing moves me more profoundly, I hasten to add, than discovering the extent of my own ignorance. That is why I travel—by nature I'm a homebody—but sometimes it can be hard. Some days you get tired of decoding, of interpreting, of working to understand, of constantly orienting yourself, or, to put it another way, of being constantly lost.

"Why did you turn off the road?" my wife asked.

I looked back at Ayelet. She had a child on either side of her—"the Bigs," Sophie and Zeke, aged 20 and 17. In the back row were "the Littles," Rosie and Abe, 13 and 11. The boys had their headphones on, and the landscape unspooled past them to a hip-hop soundtrack; Action Bronson and Flatbush Zombies among the olive groves.

"Better to go this way today," Rida said. He seemed inclined to leave it at that.

"Is this the way to Volubilis?" Ayelet asked.

"No," Rida said, "the way to Zegota." Rida was handsome and soft-spoken. As with many men who have soft voices and serious eyes, it was hard to tell if he was f\*%ing with you. I thought I saw a smile gathering momentarily on his face, but it went away. "After Zegota, Volubilis."

"Zegota," Ayelet repeated, checking with me to see if I'd heard of it. I shook my head.

"Can we get lunch there?" Rosie asked.

"Not couscous," Abe said.

We all jumped on Abe for being so rude as to disparage Rida's national dish, but we were a bunch of dirty hypocrites. Everyone was sick to death of couscous. Moroccan cuisine is delicious and comforting, but it lacks fire and, above all, breadth. The spicy *harissa* I had enjoyed with my couscous in Belleville and the Goutte d'Or in Paris turned out to be a Tunisian thing; in Morocco you had to ask for it, catching your hosts off-guard, at times causing mild consternation. At nearly every meal in

Morocco, the tourist is presented with subtle variations on four main courses: meat and/or vegetable couscous, meat and/or vegetable *tagine*, meat or fish skewers, and *b'steeya*, a savory-sweet pie of pigeon or chicken. Before arriving and during the first few days, the prospect of endless couscous and *b'steeya* had seemed heavenly. But ten days out from California, I found myself tormented by taqueria longings.

"Not couscous," Rida said. Now he smiled outright.

The country here was flat and, like so much of Morocco, under heavy cultivation with olives. In the clear late-December light, the silver leaves of the olive trees gave the day a wintry glint. Spreading plants with lush leaves grew among the endless ranks of *oliviers*. Rida said these were tobacco plants.

"Before, they grow the hashish here," he said. "Very good hashish. The best."

I saw that he expected this American whom fate had placed in the front seat of his employer's second-best minivan, dressed in a knitted wool *taqiyah*, or skullcap, and a hooded djellaba over an *Illmatic* T-shirt, to take an interest in the subject of hashish.

"Interesting," I said, trying to sound uninterested.

"Yes, but it is finished. The government says it will be better to grow the tobacco."

From a public health perspective, the underlying premise of this policy struck me as grievously flawed, but there was nothing much Rida or I could do about it. So I let it pass.

The road began to ascend, then turned abruptly horrible. At one point as we drove across a culvert, I looked down and saw that between the edge of the roadbed and the right-hand guard rail there were two feet of empty air.

The journey from Chefchaouen to Fes had seemed, on my phone, a fairly straightforward business, even with a minor detour to see what remained of Volubilis, the former capital city of the Roman province of Mauritania. So what were we even doing on this ex-road? Who was this man whom we had entrusted with our lives, knowing nothing about his temperament, intelligence, psychological history, or driving record?

"So, Zegota," I said.

"Zegota," Rida agreed. "No couscous."



I sank a little deeper into my djellaba. I'd just bought it in Chefchaouen's medina, but it was already beloved. It was a winter djellaba, woven of camel and sheep wool, patterned with vertical stripes of cream and coffee brown, and with a pointed hood that gives the wearer a wizardly air. When I wore it—though this was not my intention—I made a spectacle of myself. Seeing an American dad walking with his American family in a fine Chefchaouen djellaba seemed to put a smile on people's faces. It might be a puzzled or a mocking smile, but even these were tinged with delight. Everywhere my djellaba and I went in Morocco—and I went everywhere in my djellaba and, to this day in winter-time Berkeley, wear it every night to walk the dog—I was followed by cries of “Nice djellaba!” and “Hi, Berber Man!”

After a bumpy hour, we neared the crest of a ridge. A string of villages ran along its top for ten or 15 miles. The road was intermittently thronged with groups of children in school uniforms headed home for lunch. In the first town, the schoolchildren shouted and waved and peered into our car eagerly, as though prepared to be astonished by the identity of its occupants. Some little joker even pounded on my door. I jumped and looked at Rida. He was grinning.

“It's like they think we're famous or something,” Rosie said.

The next village was indistinguishable from the first, but here, for some reason, we barely drew a glance from the schoolchildren. It was as if all the relevant data on us had been gathered by the first group and transmitted to the second by no visible means. Word simply seemed to have spread: six Americans; Brad Pitt or Malia Obama not among them. Somehow, in the midst of our own lostness and ignorance, we found ourselves abruptly *known*.

**T**HAT KIND OF THING happened to us all the time in Morocco. If we stifled a kid at the far end of the medina for “helping” us find the way to a square that we already knew how to get to, a kid over in our end of town would seem to have heard about it and try to collect. When Abe felt sick on a hike in the foothills of the Atlas mountains, a muleteer appeared, seemingly out of nowhere, and set Abe onto his ready-saddled mule so we could carry on.

Rida eased the minivan around a hairpin bend and slowed down as we came alongside a low cinder block structure with a corrugated metal roof, open on one long side. It was divided by more cinder blocks into four deep, wide bays. It looked like the loading dock for a warehouse that had never been finished and was now home to squatters. Dark smoke boiled up from the center of the building.

To our surprise, Rida pulled into a sandy patch in front. Men in djellabas, tracksuits, and sweaters and jeans passed into and out of the shadows that filled the bays. On the concrete apron, a man with a



**“During the first few days, the prospect of endless couscous and b'steeya had seemed heavenly.”**

poker was jabbing at half a bisected steel drum and unraveling long gray skeins of smoke into the blue sky. Behind him, a red curtain of carcasses—lamb and cow—dangled from steel hooks.

“Meat,” said Rida. “Tell him what you want and the butcher will cook it for you.”

We pointed vaguely at anything that did not still have a face or testicles attached, and fled. There was also a *tagine* on offer, chicken with peppers, and I ordered one of those, out of confusion and panic more than any desire to eat more *tagine*. On the far side of the butcher shop there was a dining area with a few picnic benches, and beyond that a vague space, empty but for some carcass-red rugs and three middle-aged men with beards and expressions of dignified

boredom, sitting on bentwood chairs. I went over to see what kind of fare they had on offer and they stared at me the way you might stare at a wasp as it approached your Eskimo Pie.

“That is a mosque,” Rida said, pulling me gently back to the dining area.

At that moment the butcher went past, carrying a large steel basket full of ground meat on skewers, and for the first time I understood that he did not plan on feeding us an entire limb or organ, freshly hacked. You made your choice of meat and it was ground, on the spot, and mixed with the owner's proprietary blend of spices, a formula he genially refused to divulge through an interpreter. The meat and its mysterious flavorings were rolled into flattened tubes along flat skewers like steel fence pickets, then caged in the basket so that they could be turned easily on the grill without falling apart.

I have eaten good food in unprepossessing locales, but I doubt the disparity between the crude, shabby atmosphere of that nameless cement-block dispensary of protein and redemption and the quality of the lunch laid on by the butcher of Zegota will ever be matched. When it arrived, the *kefta* was easily the best we ate during our two weeks in Morocco—and we ate a lot of *kefta*. The *tagine* arrived sizzling in its Munchkin-hat clay oven, the long green peppers delivering a welcome and overdue burn. The ubiquitous mint tea was neither oversweetened nor bitter. The day was bright and cool, and after the meal we lingered a moment on that gritty concrete terrace, six Jews sitting in the sunshine between a mosque and a shambles, grooving on the mingled aftertastes of sugar and mint and barbecue and chiles, as happy, collectively, as we had been in Morocco or might ever be again in our lives.

“I don't get this place,” Abe said, mopping the meat juices from his plastic plate with a hunk of *khoubz*, or flatbread.

I told him I knew what he meant. I thought about asking Rida if this unlikely meal was the reason he had taken such a long detour, if our growing discontent with the limited fare had somehow been guessed at and communicated—if, somehow, like the boy panhandler and the muleteer and the blasé schoolchildren, Rida had *known* that this was what we needed. But I decided to just let it pass. ■



NO.  
**29**

# PORTLAND


**IS THE NEW**



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# PORTLAND

recipes by **BRIANA HOLT** photographs by **PETER FRANK EDWARDS**



**A COOL COFFEE BAR**  
tucked inside a  
brilliantly restored  
old gas station? This  
is Tandem Coffee  
+ Bakery in cozy  
Portland, Maine,  
where you'll find  
some of the most  
impressive and  
innovative baked  
goods this country  
has seen in years.  
Here's why we're  
heading north for  
our sugar fix

**A Tandem  
trio (left): Barista  
Elise Pepple,  
co-owner Vien  
Dobui, and  
barista Olivia  
Wigfall.**

**Malted  
Chocolate  
Cake  
P. 148**

## Malted Chocolate Cake

**MAKES ONE 9X5" LOAF** *Carnation*

*malted milk powder, we love you  
(and this devilish cake) so, so much.*

### CAKE

Nonstick vegetable oil spray

- 1½ cups all-purpose flour
- ¾ cup unsweetened cocoa powder
- ¼ cup malted milk powder
- 1 tsp. kosher salt
- 1 tsp. baking soda
- ¾ tsp. baking powder
- 2 large eggs
- 1 large egg yolk
- 1½ cups plus 2 Tbsp. granulated sugar
- 1 cup buttermilk
- ½ cup vegetable oil
- ½ tsp. vanilla extract
- ¾ cup coffee, cooled, divided
- 2 Tbsp. light brown sugar

### GLAZE

- 3 oz. bittersweet chocolate, chopped
- ½ tsp. vanilla extract
- ½ cup heavy cream
- ¼ cup malted milk powder
- ¼ tsp. kosher salt
- Chocolate pearls; coarsely chopped  
malt balls (for serving; optional)

**CAKE** Preheat oven to 350°. Lightly coat a 9x5" loaf pan with nonstick spray, then line with parchment paper, leaving overhang on long sides. Whisk flour, cocoa powder, malted milk powder, salt, baking soda, and baking powder in a large bowl.

Whisk eggs, egg yolk, and 1½ cups granulated sugar in a medium bowl just to blend. Add buttermilk, oil, vanilla extract, and ½ cup coffee, whisking just to blend. Gradually add buttermilk mixture to dry ingredients, stirring with a rubber spatula or a wooden spoon until just combined (batter will be a little lumpy; you don't want to overmix).

Scrape batter into prepared pan (hold back a little if using a slightly smaller loaf pan) and smooth surface. Bake until cake pulls away from sides of pan and a tester inserted into center comes out clean, 60–70 minutes.

Meanwhile, combine brown sugar, remaining ¼ cup coffee, and remaining 2 Tbsp. granulated sugar in a small bowl, stirring to dissolve sugar.

Transfer cake pan to a wire rack set inside a rimmed baking sheet and brush with coffee mixture (use all of it). Let cake cool completely in pan before turning out onto rack.

**GLAZE** Place chocolate and vanilla in a medium bowl. Bring cream, malted milk powder, and salt to a bare simmer in a small saucepan. Pour over chocolate mixture and let sit 5 minutes.

Gently stir with a rubber spatula until chocolate is melted and mixture is combined. While still warm, pour glaze over turned-out cake on wire rack, letting it drip over the sides (any extra glaze will pool in baking sheet). Decorate with chocolate pearls and malt balls, if desired. Let cake sit until glaze is set, about 30 minutes.

**DO AHEAD:** Cake can be baked and glazed 3 days ahead. Store tightly wrapped at room temperature.

## Rhubarb Galettes with Hazelnut Frangipane

**MAKES 8** *Assemble these one at a time so the rhubarb juice doesn't have time to run wild while you're finishing them.*

### GALETTE DOUGH

- 2½ cups all-purpose flour
- 2 Tbsp. granulated sugar
- 1½ tsp. kosher salt
- 1½ cups (2½ sticks) chilled unsalted butter, cut into pieces

### FILLING AND ASSEMBLY

- ¾ cup raw skin-on hazelnuts
- ¼ cup plus ¼ cup granulated sugar
- 4 Tbsp. (½ stick) unsalted butter, room temperature
- 2 Tbsp. buckwheat flour
- ½ tsp. rye whiskey or vanilla extract
- ¼ tsp. kosher salt
- 2 large eggs
- 1½ lb. rhubarb, halved lengthwise, cut into 2½" pieces
- 1 Tbsp. finely grated orange zest
- 3 Tbsp. fresh orange juice
- All-purpose flour (for surface)
- ½ cup demerara sugar
- 1 Tbsp. aniseed

**GALETTE DOUGH** Pulse flour, granulated sugar, and salt in a food processor to combine. Add butter and process until mixture resembles coarse meal with a few pea-size pieces of butter remaining.

Transfer mixture to a large bowl; drizzle ½ cup ice water over. Gently mix with your hands until a shaggy dough forms.

Turn out dough onto a lightly floured surface and knead once or twice, pressing to incorporate any dry bits of flour. Divide dough into 2 pieces and flatten each into about a 1"-thick disk. Wrap in plastic wrap; chill at least 1 hour.

**DO AHEAD:** Dough can be made 2 days ahead. Keep chilled, or freeze 1 month.

**FILLING AND ASSEMBLY** Preheat oven to 350°. Process hazelnuts and ¼ cup granulated sugar in a food processor to a fine paste, about 3 minutes. Add butter, buckwheat flour, rye, salt, and 1 egg and pulse until smooth; set frangipane aside.

Toss rhubarb, orange zest and juice, and remaining ¼ cup granulated sugar in a medium bowl. Let sit, tossing occasionally, 10 minutes.

Whisk remaining egg in a bowl with 1 tsp. water. Divide each disk of dough into 4 pieces. Roll out a piece of dough on a lightly floured surface to make a 5" round. Spread with about 1½ Tbsp. reserved frangipane, leaving a 1" border. Brush border with egg wash. Top frangipane with some rhubarb; fold edges of dough up and over rhubarb, overlapping slightly. Brush dough with egg wash. Repeat process to make 7 more galettes. Transfer to parchment-lined baking sheets.

Sprinkle galettes with demerara sugar and aniseed and bake, rotating once, until crust is golden brown and rhubarb is soft, 30–40 minutes. Let cool on a wire rack.

**DO AHEAD:** Galettes can be baked 3 days ahead; store tightly wrapped at room temperature.

### NEW IN TOWN

Despite its small size, Portland is growing its food scene at a breakneck pace. Here are some new favorites. —**JOE RICCHIO**

### EAT

#### BAO BAO DUMPLING HOUSE

Celebrated chef Cara Stadler serves dumplings as well as bar snacks like black vinegar peanuts. [facebook.com/baobaodumplings](https://www.facebook.com/baobaodumplings)

### SLAB

Named for its mozzarella-goopy square pizza, Slab also offers sandwiches plus salty, snacky Sicilian street food. [slabportland.com](http://slabportland.com)

### EAST ENDER

The guys behind the Small Axe food truck go bricks-and-mortar with small plates and the best burger in town. [eastenderportland.com](http://eastenderportland.com)

Rhubarb  
Gallettes with  
Hazelnut  
Frangipane





Coconut  
Cream Pie with  
Macaroon  
Press-In Crust



Strawberry-  
Almond  
Cornmeal  
Cake



**Tandem  
Coffee + Bakery  
is located at 742  
Congress St.,  
Portland,  
Maine.**

## Coconut Cream Pie with Macaroon Press-In Crust

**MAKES ONE 9" PIE** For step-by-step photos of how to make this dreamy coconut pie, see Prep School on page 160.

### CRUST

- Nonstick vegetable oil spray
- 1 large egg white
- 1¼ cups unsweetened shredded coconut
- ¼ cup sugar
- 2 Tbsp. unsalted butter, room temperature
- ¼ tsp. kosher salt
- 2 oz. bittersweet chocolate, melted, slightly cooled

### CUSTARD AND ASSEMBLY

- 2 wide strips lime zest
- 1 pandan leaf (optional)
- 1¼ cups whole milk
- ¾ cup unsweetened coconut milk
- ¼ cup raw skin-on almonds, coarsely chopped
- 2 Tbsp. unsweetened shredded coconut
- 2 oz. bittersweet chocolate, melted, slightly cooled
- 3 large egg yolks
- ¼ cup cornstarch
- ¼ tsp. kosher salt
- ½ cup plus 2 Tbsp. sugar
- 2 Tbsp. chilled unsalted butter
- 1 tsp. fresh lime juice
- 1½ cups heavy cream

**CRUST** Preheat oven to 325°. Lightly coat a 9" pie pan with nonstick spray. Mix egg white, coconut, sugar, butter, and salt with a rubber spatula in a large bowl until evenly combined and the consistency of a stiff paste. Using your hands, press mixture evenly onto bottom and up sides of pie pan. Bake until edges are golden brown and bottom is set and just barely golden, 15–20 minutes. Transfer pie pan to a wire rack (leave oven on to toast almonds and coconut) and let crust cool. Brush crust with melted chocolate.

**CUSTARD AND ASSEMBLY** Bring lime zest, pandan leaf (if using), milk, and coconut milk to a simmer in a medium saucepan. Cover and let sit off heat 30 minutes.

Meanwhile, toast almonds on a rimmed baking sheet, tossing once, until slightly darkened and fragrant, 8–10 minutes. Let cool. Toast coconut on same baking sheet, tossing once, until edges are golden, about 4 minutes.

Stir almonds into melted chocolate in a small bowl. Spread in an even layer

on a sheet of parchment paper. Sprinkle toasted coconut over chocolate almonds and chill until firm, 8–10 minutes. Coarsely chop, then cover and chill.

Pluck out lime zest and pandan leaf from milk mixture; discard. Return milk mixture to a simmer. Whisk egg yolks, cornstarch, salt, and ½ cup sugar in a medium bowl to combine. Whisking constantly, gradually add ½ cup milk mixture to egg mixture. Whisking constantly, add egg mixture to milk mixture in saucepan and cook over medium heat until mixture is thickened and bubbling (it will look like thick pudding). Remove from heat and whisk in butter and lime juice.

Scrape custard into crust and press a piece of plastic wrap against surface. Chill until set, about 2 hours.

Just before serving, whip cream and remaining 2 Tbsp. sugar in a small bowl to medium-stiff peaks. Spoon over custard, leaving about a 1" border, and swirl decoratively. Scatter chocolate-almond mixture around perimeter.

**DO AHEAD:** Pie (without whipped cream) can be made 3 days ahead; keep chilled.

## Strawberry-Almond Cornmeal Cake

**12 SERVINGS** Equal parts fruit crumble and coffee cake, this not-too-sweet dessert starts out bright pink but bakes to a toasty golden brown.

### STRAWBERRY CRUMBLE

- ½ cup raw skin-on almonds
- 2 oz. freeze-dried strawberries
- ¾ cup all-purpose flour
- ½ cup granulated sugar
- ¼ tsp. kosher salt
- ½ cup (1 stick) chilled unsalted butter, cut into pieces

### CAKE AND ASSEMBLY

- Nonstick vegetable oil spray
- 1¼ cups all-purpose flour
- ½ cup cornmeal
- 1½ tsp. baking powder
- ½ tsp. kosher salt
- 6 oz. almond paste
- 1 cup granulated sugar
- ¾ cup (1½ sticks) unsalted butter, room temperature
- 3 large eggs
- 1 lb. strawberries, hulled, half halved, half quartered
- Powdered sugar (for serving)

**SPECIAL EQUIPMENT:** A 9" springform pan

**STRAWBERRY CRUMBLE** Pulse almonds in a food processor until about the size of grains of rice. Add strawberries and pulse to a coarse powder. Add flour, sugar, and salt and pulse just to blend. Add butter and process until no dry spots remain.

**CAKE AND ASSEMBLY** Preheat oven to 350°. Coat pan with nonstick spray. Whisk flour, cornmeal, baking powder, and salt in a medium bowl. Using an electric mixer on medium speed, break up almond paste in a large bowl until crumbly. Add sugar and butter and mix until blended, about 2 minutes. Add eggs one at a time, mixing well to incorporate after each addition. Increase speed to medium-high and beat until mixture is light and fluffy, about 3 minutes. Reduce speed to low and mix in dry ingredients.

Scrape batter into pan; scatter strawberries over top, followed by clumps of crumble. Bake cake until top is golden brown and a tester inserted into the center comes out clean, 80–90 minutes. Let cool in pan before unmolding. Dust with powdered sugar just before serving.

**DO AHEAD:** Cake can be baked 2 days ahead. Store tightly wrapped at room temperature.

### DRINK

#### THE TAP ROOM AT BISSELL BROTHERS

A full-service tasting room from the cult brewery pours fresh beer alongside food from Portland's best trucks. [bissellbrothers.com](http://bissellbrothers.com)

### STAY

#### THE DANFORTH INN

This historic West End inn got a modern makeover. Its already-hyped Southeast Asian restaurant, Tempo Dulu, opens soon. [danforthinn.com](http://danforthinn.com)

#### THE PRESS HOTEL

Portland's first boutique hotel tapped chefs from Arrows for its restaurant. [thepresshotel.com](http://thepresshotel.com)

### SHOP

#### MAINE & LOIRE

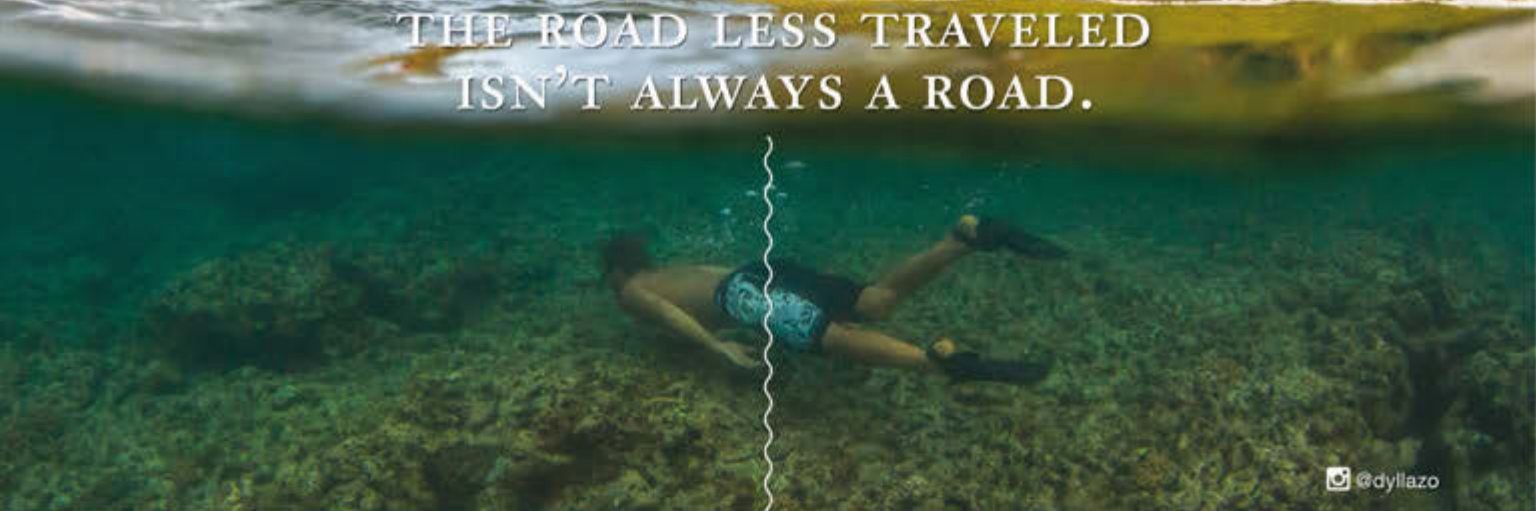
The owners brought a love of natural wines from Brooklyn and found an eager audience. [maineandloire.com](http://maineandloire.com)



Waimea Falls



THE ROAD LESS TRAVELED  
ISN'T ALWAYS A ROAD.



@dylazo



Nāpali Coast

#LetHawaiiHappen



# BAKERIES ON THE RISE IN HAWAII

Six islands. Endless edible experiences. While each Hawaiian Island and neighborhood has its own iconic culinary destinations, sometimes getting an authentic taste of Hawai'i means you need to get off the beaten path and "Let Hawai'i Happen." To celebrate how deliciously diverse Hawai'i is, *Bon Appétit* invited top epicurean tastemakers and chefs to share their favorite local bakery finds from around the islands.

## PASSION BAKERY CAFÉ

Kaua'i

"My favorite local bakery is Passion Bakery Café in Kapa'a. They use a three-year-old sourdough starter to make Extra Special Sourdough bread—it's fantastic. In fact, if I can't get their bread, I won't get bread. They also use organic flour and make a variety of other breads, taro brioche buns, pastries and hot sandwiches."

Marta Lane, Owner of Tasting Kaua'i | [@tastingkauai](#)

## LILIHA BAKERY

O'ahu

"Between birthday parties, potlucks and spontaneous cravings, I've consumed an insane amount of Liliha Bakery's coco puffs over the years. Their chocolate-filled puffed pastry topped with chantilly cream is the perfect dessert—sweet with a hint of salty. I'm convinced they have a secret ingredient in their chantilly that makes it so addictive."

Jordan Higa, Graphic Designer, born on O'ahu | [@hontashiga](#)

## STILLWELL'S BAKERY & CAFE

Maui

"Everything that comes out of the kitchen is delicious. The macadamia nut muffins are the best you'll ever taste. The fruit tarts are almost too pretty to eat, but eat them anyway. And don't even think about leaving without a cream horn."

Bonnie Friedman, Publicist/Freelance Writer, former Maui resident | [@mauibonnie](#)

## LOW INTERNATIONAL FOOD

Hawai'i Island

This restaurant, bakery and catering company is celebrated for its famous rainbow bread and other freshly baked creations. "I don't know what magic potion they put in their Guava Sweet Bread, but I'll admit, I'll smash a whole loaf by myself in one sitting."

Sheldon Simeon, Chef of Migrant in Wailea Beach, HI | [@chefwonder](#)

Visit [gohawaii.com/farm-to-table](http://gohawaii.com/farm-to-table)  
to view more must-eat Hawai'i finds.



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— THE —  
FERRARI-CARANO  
CHARDONNAYS

## CHANNEL AN ITALIAN SUMMER

### THE LUXURY AND ATTENTION TO DETAIL OF THE ITALIAN LIFESTYLE

is embraced at Ferrari-Carano Winery, where grapes are grown on some of the finest land in California. This summer, bring the quality and character of Ferrari-Carano Chardonnay—as well as the Italian spirit—to all your dinner soirées. Paired with owner Rhonda Carano's carefully curated recipes, these Chardonnays will leave a lasting impression.

#### 2012 RESERVE CHARDONNAY

##### TASTING NOTES

This delicate wine presents aromas of hazelnut, spice, cinnamon, green apple, citrus, fig, and butter with elegant, upfront flavors of pear, crème brûlée, lemon, and a lingering, toasted oak finish.

##### FOOD PAIRINGS

In addition to a wide variety of appetizers, shellfish, and poultry dishes, the Reserve Chardonnay pairs perfectly with Rhonda's Salmon in Cardamom Wine Broth.



#### 2012 TRÉ TERRE CHARDONNAY

##### TASTING NOTES

This full-bodied wine features flavors of Meyer lemon, pear, green apple, lime, cream, melon, fig, citrus, and vanilla. Marshmallow, nutmeg, and creamy butter nuances linger on the finish.

##### FOOD PAIRINGS

This wine's rich fruit component complements mildly spiced vegetarian dishes like Rhonda's Pesto with Ribbon Pasta and rich, creamy shellfish entrées.



#### 2013 CHARDONNAY

##### TASTING NOTES

This full-bodied Chardonnay boasts aromas of apple, citrus, pear, and marshmallow, balanced by flavors of quince, peach, lemon, and hazelnut with lingering, creamy toasted oak notes.

##### FOOD PAIRINGS

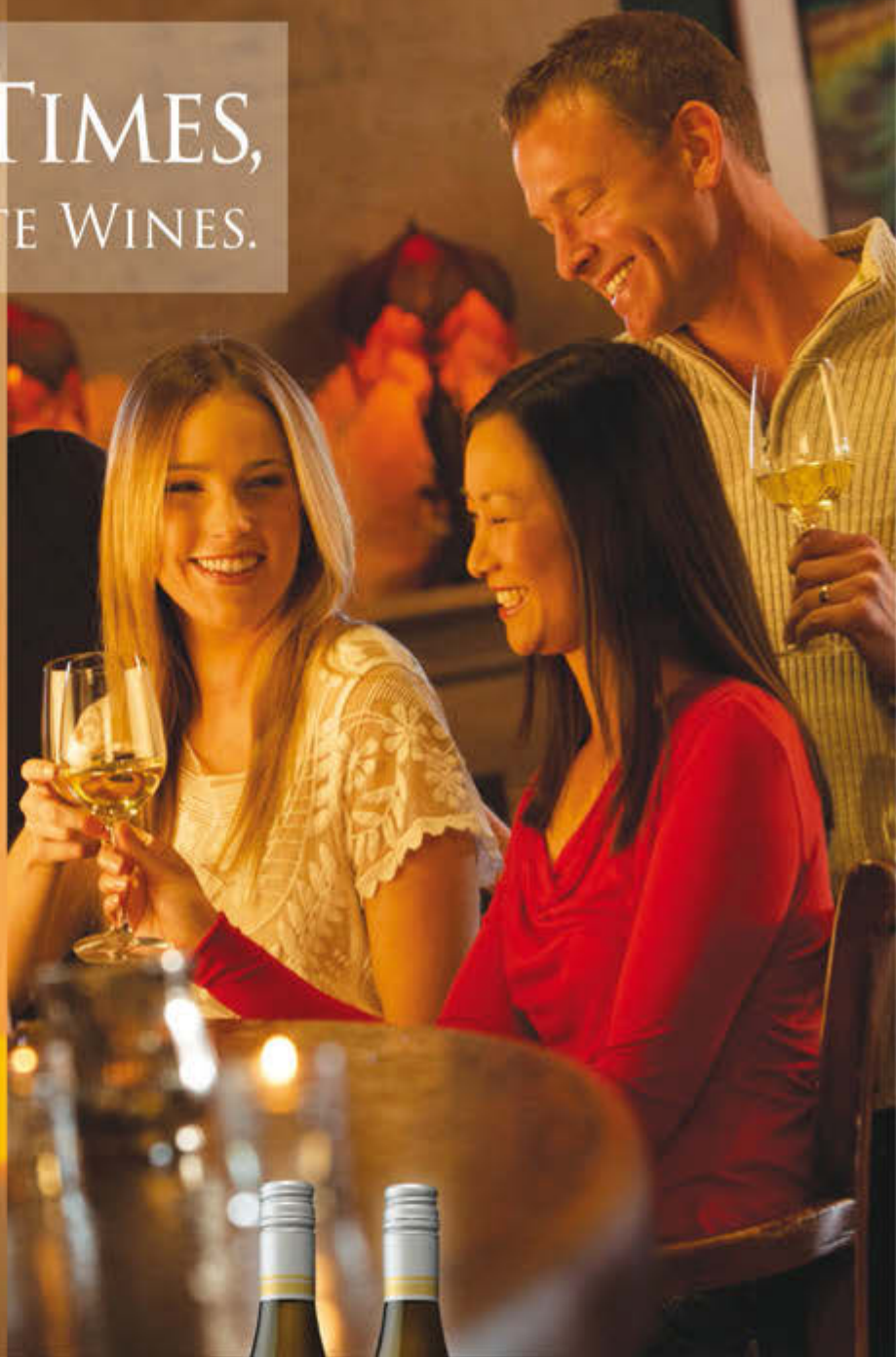
This versatile, lovely Chardonnay pairs perfectly with Rhonda's light and delicious Apple, Mango & Crab Meat Salsa recipe, as well as other seafood and white meats.



FERRARI-CARANO  
*Vineyards and Winery*

Discover these recipes as well as the entire Ferrari-Carano catalogue at [ferrari-carano.com](http://ferrari-carano.com)

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SAVOR THE MOMENTS.



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# Classic Cocktails Remixed

with **Tito's Handmade Vodka**

There's nothing like a refreshing cocktail on a hot summer day. And America's original craft vodka, **Tito's Handmade Vodka**, is the perfect spirit to shake up your season. Tito's Handmade Vodka and *Bon Appétit* invite you to reimagine your summertime sippers and try these fun, fresh twists on classic cocktails. **Cheers!**

## Tito-Rita

Trade traditional tequila for Tito's Handmade Vodka in this mouthwatering margarita

- 1 ½ oz. Tito's Handmade Vodka
- ½ oz. Cointreau
- 1 ½ oz. fresh squeezed lemon juice
- 1 ½ oz. fresh squeezed lime juice
- ½ oz. simple syrup

Combine all ingredients in mixing glass with ice. Shake, strain, and pour over fresh ice. Garnish with lime.



**Tito's Handmade Vodka is small batch crafted in Texas, distilled from 100% corn & certified gluten-free!**



## Rosemary Gimlet

A refreshing, rosemary-infused riff on the classic Prohibition-era cocktail

- 2 ½ oz. Tito's Handmade Vodka
- 1 tsp. rosemary-infused simple syrup\*
- 3 wedges fresh lime

Muddle all ingredients in a shaker with ice; strain and pour into a martini glass. Garnish with fresh rosemary sprig.

\*For rosemary-infused simple syrup, use approximately 2 sprigs per ½ cup of syrup.

## Tito's Aperitif Martini

Bitter and sweet flavors unite for a balanced pre-meal libation

- 1 ½ oz. Tito's Handmade Vodka
- ¾ oz. Campari liqueur
- 1 oz. fresh orange juice
- ¾ oz. fresh sour mix

Combine all ingredients in mixing glass with ice. Shake, strain, and pour into martini glass. Garnish with burnt orange.



Find more recipes and info at  
**TitosVodka.com**

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*Tito*

★★★★

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Wall Street Journal

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World Spirits Competition

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really smooth!"

CNN

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# TAVERNA

Handcrafted Italian

Taverna is a locally owned and operated restaurant established in the fall of 2009. Husband and wife team Sam and Kiley Efron specialize in handcrafted Italian cuisine. In addition to lunch, dinner, and cocktails, Taverna is home to a Wine Spectator Award winning wine list, private dining, catering, and lunch delivery.



Planning a visit to Northeast Florida? If plump oysters on the half shell, the freshest catch from the waters of North Florida and true Southern Style food awaken your taste buds, stop in today for an unforgettable lunch or dinner with lively atmosphere, knowledgeable and friendly service and spectacular views. Visit our three locations, the Palm Valley Fish Camp, the Julington Creek Fish Camp and the North Beach Fish Camp or visit our award-winning Marker 32 Restaurant, overlooking the Intracoastal Waterway.

# azurea

Since its young inception, Azurea, the signature restaurant of One Ocean Resort & Spa, has established its own food and wine personality, creating a culture of passion and seeking perfection. Located on the shore of Atlantic Beach, Florida, Azurea remains true to its local surroundings, providing an elegant, artfully-inspired atmosphere, where a view of the ocean is accessible from any seat in the house. As a Wine Spectator award of excellence restaurant, Azurea is one of three AAA four-diamond awarded restaurants in all of Northeast Florida.



Black Sheep is an independent restaurant located in Jacksonville's historic 5-Points in Riverside. Our focus is on fresh, local ingredients, hand-crafted food, and gracious service. We offer a full bar, signature cocktails, craft beers and an excellent wine list. We offer fast-casual lunch Monday through Friday, brunch Saturday and Sunday, and dinner Monday through Sunday.



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and the Beaches

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## THE FLORIDA KEYS & KEY WEST

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# prep school

TIPS, AND MORE FROM THE BON APPÉTIT TEST KITCHEN



FROM P. 84

## MILK IT FOR ALL IT'S WORTH

We love the richness of sweetened condensed milk. But what to do with the rest of the can when a recipe calls for only a couple of tablespoons? Relax. Even though it will last forever in the fridge, with these ideas, odds are it won't have to. —BELLE CUSHING

► Use in place of milk to give iced coffee or tea a Vietnamese vibe.

► Bake gooey macaroons, fudge,

or even a classic tres leches cake.

► Give bold-flavored pork or chicken marinades a bit of sweetness.

► Blitz with avocado and ice for a creamy shake.

► Toss with stone fruit (apricots are good) and

caramelize slowly in a low oven.

► Drizzle over peanut-butter toast and make jelly, well, jealous.

FROM P. 118

## Skewered!

Threading thin strips of boneless pork or bone-in chicken "wingettes" on a bamboo stick may seem daunting, but follow these skewering tips and you'll be a satay master in no time.

—ALISON ROMAN



### PORK SHOULDER

Start at one end of the strip of pork and thread the skewer through twice; this exposes more of the meat to the fire and keeps the meat from spinning when you flip it.



### CHICKEN WINGS

Starting at the bottom right-hand corner of the flat part of the wing, pierce the skin and come up over the bone coming out at the top left corner. Fit two wings per skewer.

## The New Asian Pantry

Now that you've mastered fish sauce and miso, tap a second wave of Asian pantry items to boost your dishes. —CLAIRE SAFFITZ



### GOLDEN MOUNTAIN SEASONING SAUCE

Made from soybeans, it has a slightly sweet flavor. Use on rice and in soup, or splash a few drops on a fried egg.



### SHAOXING WINE

This Chinese rice wine is available both "seasoned" (salted) and unseasoned. It's similar to Sherry and ideal for deglazing a skillet.



### THAI THIN SOY SAUCE

Not to be confused with low-sodium soy sauce, this is milder than other soy varieties. Use in Thai dishes for authentic flavor.



### BLACK VINEGAR

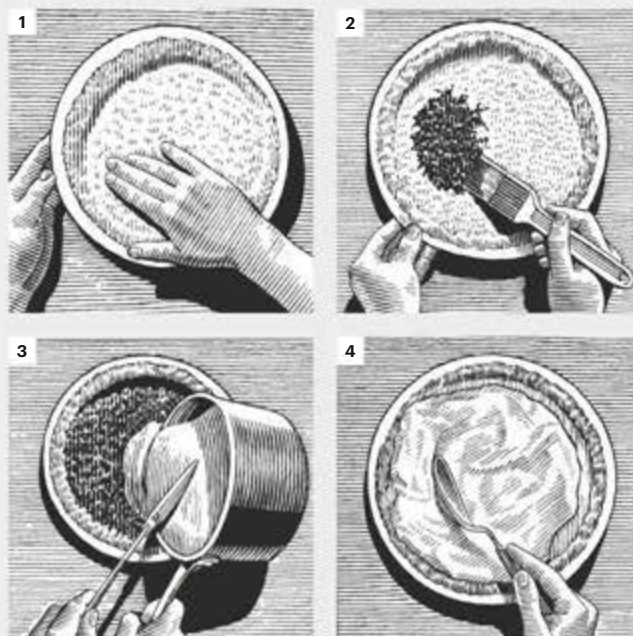
Think of this as a mellower Asian balsamic. It's smooth with a sweet note, adding an acidic complexity to braises and sauces.



**TEST KITCHEN TALK**  
Carry-on Edition

**Claire Saffitz,**  
associate food editor

"I once brought back a 5-kilo tub of praline paste from France. I rationed this sweet stuff for the better part of a year, using it to make a recipe for praline pastry cream that accompanied the tub home with me—though truthfully, most of it disappeared off the business end of a spoon."



FROM P. 151

## COCONUT CREAM DREAM

Tandem Coffee + Bakery's coconut cream pie riffs on the classic in all the right ways. Shredded coconut is a genius swap-in for cookie crumbs in the crust, and incorporating both coconut and regular milks in the custard gives it better flavor and a fluffier consistency.

Here's how it all comes together. —C.S.

- 1.** Press the coconut crust mixture firmly into the pie plate. Press around the sides first and then the bottom to ensure an even layer all around.
- 2.** Use a pastry brush to coat the bottom and sides of the cooled crust with chocolate. Wait until the chocolate firms up a bit (it'll take on a matte finish) before filling.
- 3.** Pour the pastry cream into the cooled shell and smooth while it's still hot. To prevent a skin from forming, press plastic wrap directly onto the surface and chill.
- 4.** Spoon large dollops of softly whipped cream over the cold pie, making decorative swooshes and swirls with the back of the spoon along the way.

FROM P. 58

## J'APPROVE Thomas' English Muffins

Yes, we've tried fancy "artisanal" versions, but English muffins just don't get better than **Thomas'**. They toast up crisp but never hard, they're soft but never squishy, and all those nooks and crannies are ideal for holding butter (or jam, or peanut butter, or melted cheese...). We wouldn't eat an egg sandwich on anything else.

—C.S.



Vodka  
+  
Black Tea



Vodka  
+  
Green Tea



Vodka  
+  
Hibiscus Tea



FROM P. 22

## TEA CEREMONY

Infusing vodka with green tea for our Green Goddess Cocktail (p. 22) turned out to be so dead easy, we had to do some boozy experimenting. Turns out the technique works with lots of other teas and tisanes, like mildly tannic black or zippy hibiscus. Try a tea-steeped vodka on the rocks with a splash of seltzer and a squeeze of citrus, and it may be difficult to tell whether it's tea time or happy hour. —AMIEL STANEK »

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MINT JULEP

- Woodford Reserve®
- 2 cups sugar
  - 2 cups water
  - Fresh mint leaves
  - Crushed ice
  - Silver julep cups

Make a simple syrup by boiling sugar and water together for five minutes. Cool and place in a covered container with six or eight fresh mint leaves, then refrigerate overnight.

Make one julep at a time by muddling three mint leaves with simple syrup in the bottom of a julep cup. Fill glass with crushed ice and two ounces of Woodford Reserve. Stir rapidly with a spoon to frost the outside of the cup. Garnish with more ice and fresh mint.

MAY 5  
2016

**SAVE THE DATE** for a culinary tour along the Road to the Kentucky Derby. The seventh annual Taste of Derby will feature cuisine from popular horse racing destinations across the country as nationally renowned chefs from these cities serve samples of their signature dishes.

TASTE  
OF DERBY

# A true taste of Charleston

*With rich Southern charm* and a flavor all its own, Charleston is a must-see destination for travel enthusiasts and food lovers alike. This picturesque town—complete with cobblestone streets, flickering lanterns, and centuries-old historic landmarks—has a vibrant culinary culture, boasting signature dishes like shrimp & grits and She-Crab soup. Savor all the flavor of this charming city with these special packages at leading Charleston hotels.



## JOHN RUTLEDGE HOUSE

Book the *Foodie Paradise* package and immerse yourself in Charleston's flavorful heritage with a two-hour culinary walking tour. Then enjoy a delicious meal of updated classics at the romantic Circa 1886. [johnrutledgehouseinn.com](http://johnrutledgehouseinn.com)



## PLANTERS INN

Book the *Served with Style* package and settle in for a special three-course tasting menu at Peninsula Grill, in the heart of the city's famed Historic District. Try the local roasted wreckfish, caught just 80 miles offshore of Charleston. [plantersinn.com](http://plantersinn.com)



## HARBOURVIEW INN

Book the *Great Escape* package and experience the charm of Charleston's cobblestone streets on a private carriage tour. Then dine at one of the famed Maverick Southern Kitchen restaurants. [harbourviewcharleston.com](http://harbourviewcharleston.com)



## THE RESTORATION ON KING

Book the *Experience Charleston History* package to savor the beauty of Antebellum architecture. Visit two of Charleston's impeccably preserved historic homes and enjoy lunch at 82 Queen before a walking tour. [restorationonking.com](http://restorationonking.com)

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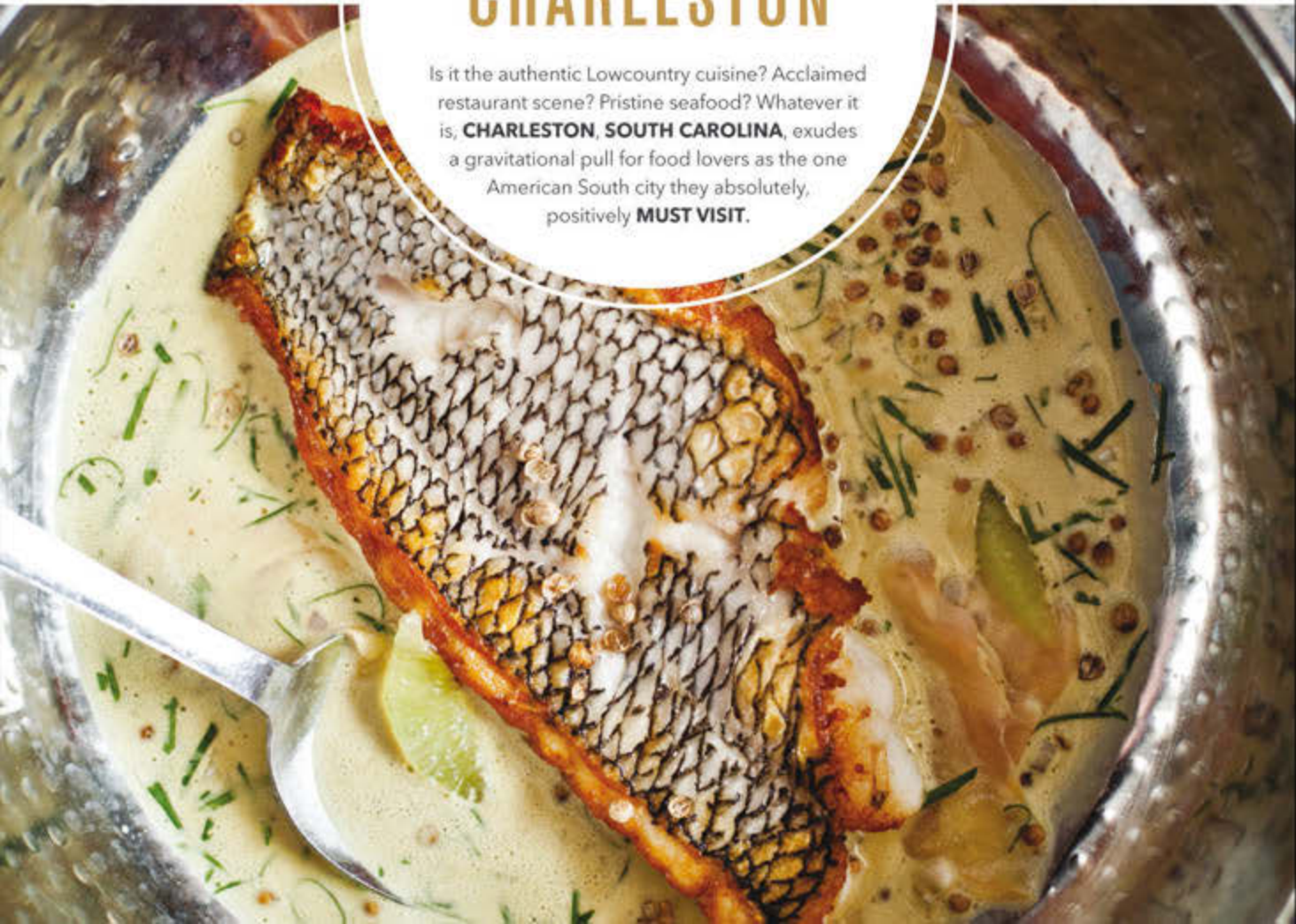
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## CULINARY CHARLESTON

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**FOR MORE THAN 300 YEARS**, the Charleston area's evocative beauty has inspired artists, travelers, writers, musicians, and chefs. The go-to destination for classic Southern charm, Charleston offers a laid-back lifestyle accompanied by a gentle harmony of church bells, rustling palmetto fronds, lyrical sea island accents, and delicious meals. Church steeples—not skyscrapers—dot the skyline, and a tangible connection to the past permeates the community and the cuisine.

**HOME TO A VOLUME OF** world-class dining normally associated with cities five times its size, the destination is a playground for culinary talent. Local chefs, several of whom have won the prestigious James Beard Foundation Best Chef Award, reap the best ingredients to create their riffs on heirloom recipes like She Crab soup, shrimp and grits, collard greens, corn bread, and tomato pie—something to be savored at every meal!

**A DESTINATION BEST EXPLORED** by foot, bicycle, motor-coach, or carriage. Meander past 18th-century mansions that dot the harbor or down quiet streets lined with boutiques, galleries, and restaurants. When colonists settled Charleston in 1680, an urban development plan called the Grand Modell established an orderly grid of streets, which makes it difficult to get lost amid the Antebellum mansions and gardens that dot the famed Historic District.



### BUTTERMILK BLISS

At **Callie's Hot Little Biscuit**, the scratch biscuits are made by hand every morning and come in seven flavors: classic buttermilk, cheese and chive, shortcake, black pepper bacon, blackberry, country ham, and cinnamon.

### BLOODY MARY SMACKDOWN

A Southern-style Bloody Mary made with **Charleston Mix** or **Fat & Juicy** is a tasty way to start the day. Here, a pickled okra spear or a strip of pepper bacon often accompanies the beloved brunch cocktail.



## THE MAIN EVENT

**EVERY EVENING**, Charleston becomes an epicurean wonderland with entertainment provided in the form of outstanding culinary experiences. James Beard Foundation Best Chef Award-winners Mike Lata (FIG, The Ordinary), Robert Stehling (Hominy Grill), and Sean Brock (McCrary's, Husk, Minero) are flanked by scores of esteemed colleagues who share a passion for Southern cuisine.

**INSIDER TIP:** Join impromptu dining companions at a community table, like the ones at Butcher & Bee, Coast, Cru Cafe, Edmund's Oast, FIG, Hall's Chophouse, and Hank's Seafood Restaurant.

## LOWCOUNTRY NIGHTCAP

A new chapter in the South's iconic cocktail culture is being written in Charleston thanks to a growing number of award-winning spirits and mixers, including Hat Trick Gin, Striped Pig Rum, Virgil Kaine Bourbon, Firefly Vodka, Jack Rudy Tonic, and Bittermilk charred grapefruit tonic.



CHARLESTON GRILL



Grilled swordfish sits atop a crushed coriander, truffle oil, and citrus vinaigrette at BRASSERIE GIGI.



THE ORDINARY



CHEF SEAN BROCK

## CULINARY CHARLESTON

### LIVE IT, LOVE IT

When a destination has more than 300 years of culinary heritage, it nurtures chic, unique, and heirloom gifts with gourmand appeal.

#### LOWCOUNTRY TREASURE HUNT

**READ IT:** Peruse new cookbooks at **Charleston Cooks!** Hard-to-find recipe primers are often stocked at **Blue Bicycle Books**.

**USE IT:** Sweetgrass Baskets, which were used on plantations to separate the rice grain from its chaff, are woven by more than 50 resident Gullah artists at the **Charleston City Market**. Serious home cooks flock to the world's first **Le Creuset Concept Boutique**, where the iconic enamel pots are on dazzling display. The innovative **Rewined Candles** fill recycled wine bottles with soy wax.

**EAT & DRINK IT:** Stock the pantry with artisanal products that showcase local flavors like benne wafers, Bulls Bay Salt, Carolina Gold Rice, Food for the Southern Soul Grits, Jack Rudy Tonic, and Grey Ghost Bakery Cookies.

**WEAR IT:** Delicate Charleston Rice Beads jewelry, oyster shell cuff links from **Croghan's Jewel Box**, and Brackish Bowties made with wild game feathers.

 @exploreCHS



#### CHARLESTON PLACE + charleston grill

Live jazz and a sophisticated menu served in a clubby atmosphere at the largest downtown full-service hotel.

#### MARKET PAVILION + grill 225

The Historic District's first and only 100% USDA Prime steak house with hand-selected, 50-day wet-aged cuts.

#### PLANTERS INN + peninsula grill

Romantic garden dining at the only Relais & Châteaux establishment in South Carolina.

#### THE SANCTUARY + the ocean room

The only steakhouse in America to earn both Forbes Four Star and AAA Four Diamond ratings.

#### THE VENDUE + the drawing room

A boutique hotel that showcases original artwork and offers a vibrant approach to dining.

#### WENTWORTH MANSION + circa 1886

Dine in the carriage house of this stunning four-story Gilded Age mansion-turned-inn.

#### ZERO GEORGE + zero cafe

Hands-on cooking instruction offered in the original circa 1804 kitchen house at this 16-room inn.

ZERO GEORGE

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## FARM TO *flavor*

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A handful of dried shrimp is an efficient umami-delivery system for most any dish.



FROM P. 118

## EYES ON THE DRIED

Available in a range of sizes, crunchy **dried shrimp** pack a super-concentrated briny punch that adds a dose of crucial funk to stir-fries, noodle dishes, and Asian salads; they figure into Mexican cooking as well. For a cheffy trick, grind them into a powder in a spice grinder to sprinkle over rice, popcorn, or soups (think powdered fish sauce). We wouldn't tell if you added a pinch to your next Sunday gravy, either.

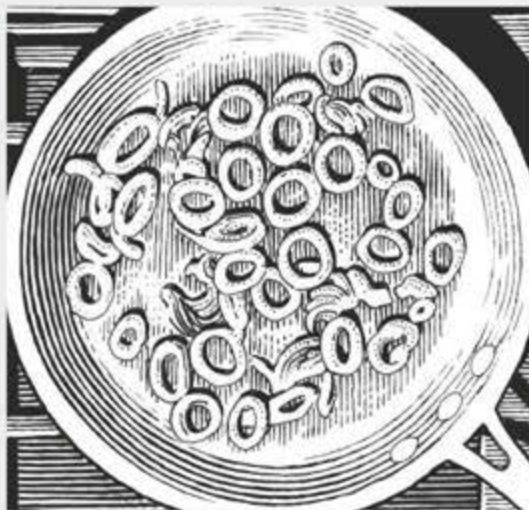
—A.R.



**TEST KITCHEN TALK**  
Carry-on Edition

**Rick Martinez,**  
recipe developer

*“Every Christmas, I pack ultralight and stuff my half-empty suitcase for the trip back to New York with just-picked Meyer lemons, oranges, Key limes, and pecans from my dad’s trees in Texas.”*



FROM P. 74

## SQUID PRO QUO

Sure, it's delicious, but squid is also high in protein and low in fat, inexpensive, and abundant. Did we mention that it's simple to cook, too? Our favorite weeknight preparation starts with a screaming hot skillet with enough oil to coat the bottom. Season squid with salt and pepper and add to the skillet (work in batches if you need to; crowding will cause it to steam rather than brown), stirring occasionally. Toss into salads, eat on its own with a spritz of lemon, or use as the backbone of your new favorite pasta. —A.S.

All Natural  
**ALEXIA**

All-natural potatoes roasted with sea salt.



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FROM P. 58

## HOW OUR SAUSAGE GOT MADE (REALLY)

We're not ashamed to say that supermarket staple Jimmy Dean served as the inspiration for our own BA's Breakfast Sausage. We like to think we did it justice, but you be the judge. Here's the recipe, and the reasons for what went into it. —A.R.

### FENNEL SEEDS

*The faint anise flavor rounds out the spiciness and complements the sweetness.*

### LIGHT BROWN SUGAR

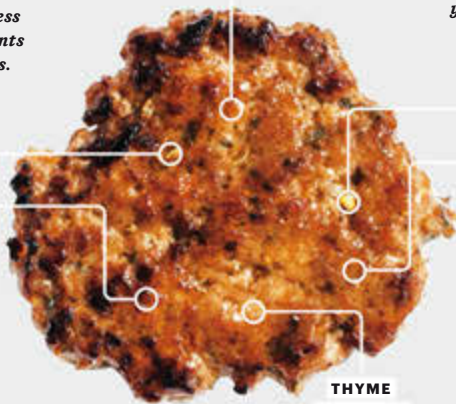
*Without a hint of sweetness, it's not breakfast sausage.*

### RED PEPPER FLAKES

*A smack of heat without setting your mouth on fire (that's what the hot sauce is for).*

### KOSHER SALT

*Sausage should be slightly saltier than a burger, so we bumped up our traditional "teaspoon per pound" rule.*



### SMOKED PAPRIKA AND GARLIC POWDER

*This highbrow/lowbrow duo adds smoke and familiarity, respectively.*

### THYME AND SAGE

*We went with chopped fresh herbs for a more intense herby flavor.*

### THE RECIPE

Mix 1 Tbsp. finely chopped fresh sage, 1 Tbsp. finely chopped fresh thyme, 2 tsp. light brown sugar, 1½ tsp. kosher salt, 1 tsp. crushed fennel seeds, ½ tsp. crushed red pepper flakes, ¼ tsp. freshly ground black pepper, ¼ tsp. garlic powder, and ¼ tsp. smoked paprika in a medium bowl. Add 1 lb. ground pork (preferably from shoulder)

and work spice mixture into meat with your hands until it's very well blended.

Scoop out ¼-cupfuls of mixture and flatten into about ¼"-thick patties (they will plump slightly when cooked).

**DO AHEAD:** Patties can be made 2 days ahead. Stack between parchment paper; cover and chill, or freeze up to 1 month. Thaw before cooking. *Makes 8 patties*

FROM P. 135

## FISH OR CUT BAIT

The keys to making ceviche at home: Start with cold, fresh fish, and use a sharp knife. Poorly cut fish can leave behind chewy sinews. This method ensures tender bites every time. —R.M.

1. Trim each fillet into long, straight pieces between 1½" and 2" wide.
2. Wet your (sharp!) knife with cold water before each cut—this helps prevent the flesh from shredding.
3. Hold your knife at a 45-degree angle and slice ⅛"-thick pieces, wiping the blade clean after each cut.



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BY BON APPÉTIT

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Dreaming of the coconut cream pie at Tandem Coffee + Bakery, page 151

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FOR NUTRITIONAL INFO FOR THE RECIPES IN THIS ISSUE, GO TO [BONAPPETIT.COM/RECIPES](http://BONAPPETIT.COM/RECIPES)

## SHOPPING LIST

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PETER D'ASCOLI TABLE LINENS [peterdascoli.com](http://peterdascoli.com)

## TRAVEL PLANNER

**R.S.V.P.** pp. 20–24  
**A-FRAME** 12565 W. Washington Blvd., Los Angeles; 310-398-7700; [aframe.com](http://aframe.com)  
**A.O.C.** 8700 W. Third St., Los Angeles; 310-859-9859; [aocwinebar.com](http://aocwinebar.com)  
**BREADS BAKERY** 18 E. 16th St., NYC; 212-633-2253; [breadsbakery.com](http://breadsbakery.com)  
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**COOK LIKE A PRO** pp. 27–28  
**DOLCE ITALIAN** 1690 Collins Ave., Miami Beach; 786-975-2550; [dolceitalianrestaurant.com](http://dolceitalianrestaurant.com)

**THE 360°** p. 32  
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## TEA TIME

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**O5 RARE TEA BAR** 2208 W. Fourth Ave., Vancouver; 604-558-0500; [o5tea.com](http://o5tea.com)  
**CHALAIT** 224 W. Fourth St., NYC; 212-929-0266; [chalaity.com](http://chalaity.com)  
**SAMOVAR MISSION** 411 Valencia St., San Francisco; [samovarte.com](http://samovarte.com)  
**TEA BAR** 1615 NE Killingsworth St., Portland, OR; 503-477-4676; [teabarpdx.com](http://teabarpdx.com)

## FROM THE SOURCE

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**ANDINA** 1314 NW Glisan St., Portland, OR; 503-228-9535; [andinarestaurant.com](http://andinarestaurant.com)  
**THE CLOVE CLUB** 380 Old St., London; +44-20-7729-6496; [thecloveclub.com](http://thecloveclub.com)  
**MARLOW & SONS** 81 Broadway, Brooklyn, NY; 718-384-1441; [marlowandsons.com](http://marlowandsons.com)  
**ORSA & WINSTON** 122 W. Fourth St., Los Angeles; 213-687-0300; [orsaandwinston.com](http://orsaandwinston.com)  
**PARACHUTE** 3500 N. Elston Ave., Chicago; 773-654-1460; [parachutereastaurant.com](http://parachutereastaurant.com)  
**UPLAND** 345 Park Ave. S., NYC; 212-686-1006; [uplandnyc.com](http://uplandnyc.com)

## THE BREAKDOWN

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**NAVIGATOR: MILWAUKEE** pp. 88–92  
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**WOLSKI'S TAVERN** 1836 N. Pulaski St.; 414-276-8130; [wolskis.com](http://wolskis.com)

**NOTES FROM MY TEST KITCHEN** pp. 94-97  
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#### WILL FLY FOR FOOD

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**ITALY: SAN FRUTTUOSO** p. 109

**DA LAURA** San Fruttuoso, Camogli, Italy

**ITALY: ROME** pp. 112-113

**DA CESARE AL CASALETTO** 45 via del Casaletto, Rome; +39-06-536015

**THAI STREET FOOD** pp. 114-119

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**SWEDEN** pp. 120-121

**DANIEL BERLIN**, Diligensvägen 21, Skåne Tranås; +46-417-203-00; [danielberlin.se/en](http://danielberlin.se/en)

**AUSTRALIA** p. 122

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**TURKEY: ISTANBUL** pp. 124-125

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**IRELAND** pp. 126-131

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**ROSE'S FINE FOOD** 10551 E. Jefferson Ave.; 313-309-7947; [rosesfinefood.com](http://rosesfinefood.com)

**USA: PORTLAND, ME** pp. 146-151

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## back of the napkin

### JOT IT DOWN

"Whenever I travel, I always take my yellow legal pad to make my notes."



## Ian Schrager

New York will always be Ian Schrager's first love—the influential hotelier set its nightlife scene on fire with Studio 54, after all. But when he travels, he likes to head for Miami.

Schrager has a lifelong relationship with Florida's coastline, from childhood trips in the '50s to the 1994 introduction of his signature "urban resort," South Beach's Delano Hotel. Now Schrager has expanded his empire with the Miami Beach Edition on Collins Avenue, featuring restaurants helmed by Jean-Georges Vongerichten. "When I first went to Miami, it was a backyard for the Northeast—tropical weather with a limited audience," Schrager says. "Now it has great architecture, restaurants, sports teams, and a performing arts center. To me, it stands up right alongside New York, Paris, London, Tokyo—all the great cities of the world." Wondering what a typical Miami itinerary looks like? Have a look at Schrager's napkin. —ANDREW PARKS

PROP STYLING BY BOBBI LIN. ILLUSTRATION BY JOE WILSON.

- WALK ON BEACH
- Drive Around and see sights and new Buildings
- EAT AT Joe's Stone Crab
- Visit my Brother in Coral Gables
- Go to Herzog & de Meuron's NEW Art Museum!

Written in New  
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